

## **Dry Lamb Curry Recipe**

**(Indian Kosha Mangsho Recipe)**

### **Ingredients:**

1 kg leg of lamb, cut into 5-cm pieces on the bone  
100 g yogurt  
1 teaspoon salt, or to taste  
1 teaspoon ground turmeric  
6 tablespoons vegetable oil  
150 g onions, peeled and sliced  
3 teaspoons ginger-garlic paste  
2½ teaspoon ground coriander (cilantro)  
2 teaspoons ground cumin  
1½ teaspoons red chili powder  
1 tablespoon tomato paste, or 2 chopped tomatoes  
½ teaspoon Bengali garam masala  
1 tablespoon coriander (cilantro) leaves, chopped

### **Method:**

Put the lamb into a shallow dish. Mix the yogurt with the salt and turmeric, add to the lamb, and turn to coat all over. Set aside to marinate in a cool place for 45 minutes. Heat the oil in a deep sauté pan, add the onions and sauté until softened and lightly colored. Add the lamb with the marinade and sauté to seal and brown on all sides. Add the ginger-garlic paste and sauté for 2-3 minutes to lose the raw taste, then add the powdered spices and sauté for a minute. Stir in the tomato paste and 300 ml water. Bring to a simmer and cook on a low heat for about 45 minutes until the lamb is cooked and fork-tender. Serve hot, sprinkled with garam masala and chopped coriander.

**Note:** This dry lamb curry is perfect served with thin chapattis, or you could serve it with tortilla bread.

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