

Lamb Leg Curry Recipe

Ingredients: Serves 4

3 tablespoons oil
3 cloves
5 cm cinnamon stick
2 cardamoms
4 fenugreek seeds
1 stalk lemon grass, bruised
3 kaffir lime leaves
1kg leg of lamb, chopped into serving pieces
750ml thin coconut milk
250ml thick coconut milk
1 tablespoon tamarind juice
salt
fried shallots, for garnishing

Ground spices:

4 red chilies
3 cloves garlic
6 shallots
4 candlenuts, roasted
2 teaspoons coriander, roasted
1 teaspoon peppercorns
¼ teaspoon cumin, roasted
10 aniseeds, roasted
1 teaspoon chopped ginger
1 teaspoon chopped turmeric
½ tablespoon chopped galangal

Method:

Heat oil and gently fry ground spices until fragrant, then add other spices, lemon grass and kaffir lime leaves. Stir until soft. Add meat and continue to cook until the color changes. Add thin coconut milk and simmer until the meat is half-cooked. Pour in thick coconut milk and simmer until meat is tender. Add tamarind juice, season with salt and bring to the boil. Serve with a sprinkle of fried shallots.