



Lamb & Corn 'Pepper' Curry

Rich, spiced gravy

Serves 6

Ingredients

1 kg lamb neck or trimmed shoulder, chopped into 30mm dice
35g Green Saffron Red Lentil Dahl Mix
200g Greek Yoghurt
Juice ¼ lemon
60g butter
7 fresh curry leaves, *OR* 5 dried
450g brown onion, peeled, chopped into chunks
3 cloves, 20g garlic
35g fresh ginger
½ fat finger chilli, green
400g sweetcorn kernals, chopped coarsely or 'pulse blitzed' to coarse texture
100ml water, more to hand to add to make a thick gravy

Garnish

Lime cut into wedges
Coriander, generous handful, sliced finely
Flaked almonds, lightly toasted

Method:

1. Mix the lamb, spices, yoghurt and lemon juice. Set aside to marinade for between 1 to 2 hours
2. Blitz the onion, garlic, ginger and chilli to a paste. Set aside.
3. Heat the butter until foaming then add the curry leaves. Stir for a quick few seconds, then add the marinated meat and all the marinade, cook for a minute or two on high heat, then add the onion paste and stir to combine. Pop the lid on and simmer for about 20mins
4. Add the blitzed corn and cook until the meat is tender and the sauce a thick, unctuous coating consistency adding water as required

Assembly

Serve with a simple onion, turmeric pilau rice and the garnishes. Yum, enjoy!