

## Lamb Korma

(10 servings)



### Ingredients:

- 4 lbs boneless Lamb, cut into 1" cubes
- 2 med Onions, chopped
- 4 tsp fresh Ginger, grated
- 6 Garlic cloves, roughly chopped
- 2 tbsp Coriander seed
- 4 tbsp ground Cumin
- 2 tsp Cardamom pods
- 1 tsp Salt
- 2 tsp Chili flakes, depending on taste
- 4 tbsp Ghee
- 2 more med Onions ("extra onions") sliced
- 4 tbsp Tomato paste
- 1 cup Yogurt

### Method:

Put the onion, ginger, garlic, coriander seeds, cumin, cardamom, salt and chili flakes into a food processor and process until a smooth paste forms.

Add the spice mix to the lamb, stir well to coat and set aside for one hour.

Heat the ghee in a large pan or wok.

Add the "extra onions" and cook, stirring over moderate heat until the onions soften.

Add the lamb and cook for 8-10 minutes, stirring constantly, until the lamb cubes are browned all over.

Add the tomato paste and 2 tablespoons of the yogurt, and stir until combined.

Simmer until the liquid is absorbed.

Add the remaining yogurt, 2 tbsp at a time, stirring between each addition until the liquid is absorbed.

Cover the pan and simmer over low heat for 30 minutes, stirring occasionally.

Serve with rice, raita and naan.