

## Lamb Stew with Spices Recipe (Indonesian Recipes)

### Ingredients:

4 tablespoons vegetable oil  
2 stalks lemon grass, bruised  
4 kaffir lime leaves, bruised  
1 stick cinnamon, about 10-cm (4-in) long  
600 g lamb shoulder, cut into 2-cm cubes  
500 ml chicken stock  
500 ml coconut milk  
a pinch of salt

### Spice paste:

60 g shallots, peeled and sliced  
40 g garlic, peeled and sliced  
75 g red chilies, halved, seeded and sliced  
30 g turmeric, peeled and sliced  
30 g galangal (laos), peeled and sliced  
30 g candlenuts, roasted and crushed  
3 tablespoons tamarind pulp, mixed with 60 ml warm water and strained before use  
1 tablespoon coriander seeds, roasted and crushed  
½ tablespoon cardamom pods, peeled and crushed  
½ teaspoon cumin seeds  
4 cloves, crushed  
½ teaspoon black peppercorns, crushed

### Method:

Prepare spice paste. Combine all ingredients in a stone mortar or blender (processor) and grind into a paste. Heat oil in heavy saucepan. Add spice paste, lemon grass, kaffir lime leaves and cinnamon. Sauté over medium heat until fragrant and paste changes color. Add meat and continue to sauté until meat changes color and are well coated with the spice paste. Add stock and coconut milk, bring to the boil and simmer over very low heat until meat is tender and sauce thickens slightly. Season to taste with salt, then dish out and serve. Garnish, if desired, with finely chopped kaffir lime leaves.

**Note:** If meat takes longer to cook and liquid reduces too much, add small amounts of stock until meat is tender. Do not add more coconut milk as this will make the dish too heavy and oily. If you wish to make a lighter version of this stew, replace the coconut milk with the same amount of chicken stock. The stew will not thicken as much as when coconut milk is used.