

Lamb in Poppy Seed Curry Recipe

Ingredients: Serves 4

1-2 teaspoons oil/butter
10 shallots, finely sliced
4 cloves garlic, finely sliced
1 stalk lemon grass, bruised
1kg lamb, chopped into large pieces
500ml thin coconut milk
1-2 pieces dried sour fruit (Garcinia cambogia)
250ml thick coconut milk
salt

Roasted and grounded spices:

1 tablespoon coriander
½ teaspoon cumin
¼ teaspoon aniseed
3cm cinnamon stick
3 cloves
¼ nutmeg
1 teaspoon peppercorns
2 tablespoons kas-kas (white poppy seeds)

Ground spices:

8-10 fresh red chilies
2 teaspoons chopped ginger
1 teaspoon chopped turmeric
½ tablespoon chopped galangal

Method:

Heat oil/butter and gently fry shallots and garlic until golden brown. Add lemon grass and ground spices and fry until fragrant. Add meat and stir for a few minutes. Pour in thin coconut milk and add dried sour fruit. Cook until the gravy boils and the meat is half-cooked. Pour in thick coconut milk, stirring continuously until the meat is tender and the gravy is thick and greasy. Season with salt to taste.

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