

Lamb with Bamboo Shoot Curry Recipe

(Masam Padiah Recipe)

Ingredients: Serves 4

1kg lamb without fat, thinly sliced
5 tablespoons oil
1 stalk lemon grass, bruised (use only the bottom white tender part)
3 kaffir lime leaves
1 liter water
3-4 tablespoons tamarind juice
150g bamboo shoots, boiled, finely sliced
4 green chilies, halved
salt to taste

Spices (ground):

10 red chilies
5 candlenuts, roasted/fried
2 teaspoons powdered coriander
1 teaspoon chopped ginger
1 teaspoon chopped turmeric
2 teaspoons chopped galangal
8 shallots
3 cloves garlic

Method:

Gently fry lamb until golden brown, then set aside. Sauté ground spices, lemon grass and kaffir lime leaves until fragrant, then add meat, water and tamarind juice. Bring to the boil. Add bamboo shoots and green chilies and cook until the meat is tender and the sauce has reduced. Season with salt.

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