



LAMB SHANK IN INDIAN HOT CURRY SAUCE



QimiQ BENEFITS

- Dairy cream - best quality
- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE LAMB SHANKS

3 kg Lamb shank(s)

1 tbsp Curcuma, dried

1 tbsp Cilantro

2 tbsp Cumin

2 tbsp Paprika powder

1 tbsp Mustard powder

1 tbsp Cardamom

1 tbsp Cinnamon

FOR THE SAUCE

500 g QimiQ Cream Base

15 g Garlic, finely chopped

2 Bay leaves

100 g Poblano pepper, chopped

20 g Ginger root, peeled

1 Onion(s), finely chopped

20 g Salt

1 litre(s) Vegetable stock

800 g Tomatoes, tinned and drained, finely diced

80 ml Peanut oil

METHOD

1. Marinade the lamb shanks with the spices and sear in a pan.
2. Sauté the onions and paprika and add the tomatoes and stock. Add the lamb shanks and boil until soft.
3. Add the QimiQ Cream Base (previously Sauce Base) and spices.