



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 / coriander
2 tbsp	Cumin
2 tbsp	Paprika powder
1 tbsp	Mustard powder
1 tbsp	Cardamom
1 tbsp	Cinnamon

FOR THE SAUCE

500 g	QimiQ Sauce 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 Sauce Base and spices.