



INDIAN LAMB CURRY



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



25



medium

INGREDIENTS FOR 10 PORTIONS

1.5 kg Lamb
Vegetable oil, to fry

FOR THE MARINADE

80 ml Rapeseed oil
40 g Garlic
20 g Ginger root, grated
15 g Madras curry powder
2 g Cumin
3 g Curcuma, dried
1.5 g Cayenne pepper
2.5 g Cilantro / coriander
Salt
2 g Garam masala

FOR THE SAUCE

200 g QimiQ Sauce Base
200 g Red onion(s), diced
250 ml White wine
500 ml Vegetable stock
150 g Plain yogurt
Cilantro / coriander, fresh

METHOD

1. For the marinade: mix all the ingredients together well.
2. Marinade the lamb and allow to rest over night.
3. Take the lamb out of the marinade and pan fry. Add the onions and deglaze with white wine. Add the vegetable stock and simmer until soft.
4. Add the QimiQ Sauce Base and yogurt. Garnish with fresh coriander.