QimiQ

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

5 medium

INGREDIENTS FOR 10 PORTIONS

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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

- For the marinade: mix all the ingredients together well.
- 2. Marinade the lamb and allow to rest over
- 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.