



RECIPES

Cashew and Coconut Lamb Curry

This fragrant, creamy curry is perfect paired with Bombay Sapphire Dry Gin – a flavour match made in heaven.

SERVES 6

Recipe by Olivia Galletly

Photography by Olivia Galletly

From issue #85

July 5, 2019

LiquorLand

BROUGHT TO YOU BY LIQUORLAND

INGREDIENTS

Lamb curry

olive oil, for frying

800 grams butterflied lamb leg,
trimmed and cut into 3cm chunks

1½ onions

3cm piece fresh ginger, peeled

5 cloves garlic

3 green chillies, deseeded

1 teaspoon ground cinnamon

1 teaspoon ground turmeric

½ teaspoon ground coriander

½ teaspoon ground cloves

METHOD

Preheat the oven to 160°C.

Curry: Heat some olive oil in a large, heavy-based saucepan over a medium heat. In batches, add the lamb, brown on all sides and set aside.

In a food processor, blitz together the onion, ginger, garlic and chillies until a smooth paste forms.

Pour the paste into the saucepan and fry for 2 minutes, or until aromatic. Add the spices and fry for a further 3 minutes. Return the lamb to the pan and add the salt, coconut milk and stock. Bring to a simmer, cover and place in the oven for 2 hours.

In a food processor, blitz the cashews until finely ground. Add to the curry and cook for a further 10 minutes.

Raita: In a small frypan over a medium heat, toast mustard seeds. Once they begin to pop, remove from heat. Place in a bowl along with the remaining raita ingredients.

To serve: Serve the curry with jasmine rice, cucumber, raita, coriander and poppadoms.

½ teaspoon salt

400ml tin coconut milk

1 cup chicken or vegetable stock

200 grams raw cashew nuts

Raita

1 teaspoon black mustard seeds

200 grams plain yoghurt

1 red apple, grated

To serve

cooked jasmine rice

sliced cucumber

fresh coriander

poppadoms