

[Home](#) > [Recipes](#) > Lamb and potato rendang



Lamb and potato rendang

(SERVES 4)

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Photo by Babiche Martens

Ingredients

3	Red chillies, seeded and chopped roughly
1	Onion, chopped
6 cloves	Garlic, chopped
¼ cup	Freshly grated ginger
2 tsp	Turmeric
1	Lemon, zest only
2 Tbsp	Brown sugar
1 Tbsp	Ground cumin
1 Tbsp	Ground coriander
1 tsp	Salt
¼ cup	Desiccated coconut
¼ cup	Tamarind
2 Tbsp	Olive oil
600 g	Lamb, diced
1 tin	Coconut cream, approx. 400ml
1 cup	Water
400 g	Potatoes, chopped into 3cm pieces

½ cup	Chopped coriander, to sprinkle
4 cups	Steamed rice, to serve
4 servings	Naan bread

Directions

1. Preheat oven to 170C.
2. Place chillies, onion, garlic, ginger, turmeric, lemon zest, brown sugar, cumin, coriander, salt, desiccated coconut and tamarind in a blender and blitz to a paste. Add the oil and blitz again.
3. Heat an ovenproof casserole dish or frying pan. Add the paste and cook until it becomes aromatic. Add the lamb and brown slightly. Pour in the coconut cream and water. Cover and place in the oven for 1½ hours.
4. Stir through the potatoes and place back into the oven for 30 minutes, uncovered, until they are soft and the lamb is tender. Season with salt and pepper.
5. Sprinkle with coriander and serve hot, with rice and naan on the side.

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