



Fiery Durban Lamb Curry

with carrots & coriander

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Carb Conscious: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Stettyn Wines | Stettyn Shackleton Range Pinot Noir

Nutritional Info	Per 100g	Per Portion
Energy	510kJ	2742kJ
Energy	122kcal	656kcal
Protein	6.8g	36.4g
Carbs	9g	50g
of which sugars	3.2g	17.4g
Fibre	2.6g	14g
Fat	6.6g	35.5g
of which saturated	2.5g	13.5g
Sodium	120mg	648mg

Allergens: Gluten, Allium, Wheat

Spice Level: Hot

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

480g	640g	Free-range De-boned Lamb Shoulder Chunks
2	2	Onions <i>peel & roughly dice</i>
360g	480g	Carrot <i>rinse, trim, peel & cut into bite-sized pieces</i>
90ml	120ml	Curry Spice <i>(45ml [60ml] Medium Curry Powder, 15ml [20ml] Dried Chilli Flakes, 15ml [20ml] Cayenne Pepper, 7.5ml [10ml] Ground Cinnamon & 7.5ml [10ml] Ground Coriander)</i>
2	2	Garlic Cloves <i>peel & grate</i>
30ml	40ml	Tomato Paste
150g	200g	Cooked Chopped Tomato
6	8	Poppadoms
8g	10g	Fresh Coriander <i>rinse, pick & roughly chop</i>

1. **LAMB** Place a pot over medium heat with a drizzle of oil. Pat the lamb dry with paper towel. When hot, sear the lamb until browned, 3-4 minutes (shifting occasionally).

2. **CURRY** Add the onions and the carrot to the pot. Fry until lightly golden, 5-6 minutes (shifting occasionally). Add the curry spice (to taste), the garlic, and the tomato paste. Fry until fragrant, 3-4 minutes. Add the cooked chopped tomato and 450ml [600ml] of water. Simmer until thickening and cooked through, 12-15 minutes. Remove from the heat, add a sweetener (to taste), and season.

3. **POPPADOMS** Place a clean pan over medium-high heat with enough oil to cover the base. When hot, shallow fry the poppadoms one at a time, about 30 seconds per side. As soon as the poppadoms start to curl, use tongs to flip it over. Keep flipping until golden and puffed up. Alternatively, heat the poppadoms in the microwave until crispy, 20-30 seconds in batches.

4. **DINNER IS READY** Bowl up the Durban lamb curry, sprinkle over the coriander, and side with the crispy poppadoms. Well done, Chef!

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Sugar/Sweetener/Honey

Paper Towel

Seasoning (salt & pepper)