

CREAMY LAMB CURRY TOPPED WITH POTATO STRIPS



Serving: 4 - 6

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 30 ml olive oil

- 700 g leg of lamb cubes
- 2 medium onions, coarsely chopped
- 2 cloves garlic, crushed
- 1 green pepper, seeded and cut into strips
- 15 ml finely grated root ginger
- 15 ml medium curry powder
- 2 fresh tomatoes, chopped
- 200 ml coconut milk
- 15 ml freshly chopped coriander leaves
- Salt and freshly ground black pepper to taste
- 15 ml cake flour
- 3 medium potatoes, peeled and cut into thin strips
- 30 ml butter or margarine, melted

INSTRUCTIONS

1. Heat oil and fry lamb until golden brown. Add onions, garlic, pepper, ginger and curry and sauté until soft.
2. Add all remaining ingredients, except potatoes and butter.
3. Simmer over low heat for about 15 minutes and thicken with flour and water if needed.
4. Transfer to an ovenproof dish.
5. Par-boil potato strips slightly.
6. Brush with melted butter and spread strips over the lamb.
7. Bake in a preheated oven at 200 °C for about 25 minutes or until golden brown.