

Lamb MASSAMAN CURRY

*Serves 4 - 6

800 g of lamb knuckle (lamb neck or shank can also be used)
3 spring onions, finely sliced (leave some of the green bits for serving)
15 ml minced ginger (a thumb sized piece)
15 ml minced garlic (about 3 cloves)
15 ml finely chopped coriander
80 g of massaman curry paste
410 ml coconut milk
4 – 5 large potatoes, peeled and quartered
2-3 large carrots, peeled and quartered
7.5 ml fish sauce
7.5 ml brown sugar
Salt to taste
Jasmine rice to serve
Peanuts to serve

METHOD:

Brown the knuckles in a large pot. Remember to salt on both sides.

Remove the meat from the pot and switch to a low heat. Saute the spring onions, garlic and ginger until softened then add the curry paste and saute for a minute or two.

Add the coconut milk. Fill the tin with water and bring to a simmer.

Put the meat back into the sauce and leave to simmer on a low heat for an hour and a half, then add the potatoes and carrots and cook for another hour and a half, or until the veg is soft and the lamb falls from the bone.

Add the fish sauce, sugar and salt to the curry and mix it in. Then serve with rice, peanuts and some green spring onion.



A good lamb curry is a staple in most households. Traditionally this curry is made with beef, but because this is Cooking with Lamb, I lambified the recipe.