



# LAMB SALOMI

A ROTI FILLED WITH MALAY SPICED PULLED LAMB CURRY AND A CHILI AND CORIANDER RELISH





## LAMB

2 tablespoons Oil or butter and oil mixed  
1 kg Lamb flank  
2 tablespoons Curry powder  
1 teaspoon Cayenne pepper  
2 teaspoons Turmeric  
1 teaspoon Coriander  
1 teaspoon Cumin  
1 teaspoon Cinnamon  
10 Curry leaves  
3 tablespoons Ghee  
1 tablespoon Ginger, grated  
1 teaspoon Garlic, minced  
1 large Onion, chopped  
1½ teaspoon Salt  
500 ml Lamb or chicken stock  
2 tablespoons Peach chutney  
2 teaspoons Apricot jam  
1 tablespoon Vinegar  
2 teaspoons Worcestershire sauce  
1 tablespoon Tomato paste  
6 -8 Roti

## POTATO

2 medium Potatoes peeled and diced  
1 tablespoon Oil  
1 teaspoon Turmeric  
½ teaspoon Salt

## RELISH

1 cup Fresh coriander (leaves and stems) chopped  
2 teaspoons Green chili, chopped  
1 teaspoon Ginger, chopped  
½ teaspoon Ground cumin  
1 tablespoon Lemon juice  
½ teaspoon Salt  
1-2 tablespoons Water  
3 tablespoons Olive oil



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A buttery and flaky roti filled with a spicy Malay style curry (Flank) and turmeric sautéed diced potato, served with a chili and coriander relish.

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## PREPARE THE LAMB:

1. Pre-heat the oven to 180°. Heat the oil in a large ovenproof casserole dish and add the flank and brown on all sides. Remove the meat from the casserole dish and add the curry powder, cayenne pepper, turmeric, coriander, cumin, cinnamon and curry leaves, sauté until blended and fragrant.
2. Add the ghee, ginger, garlic, onion and salt to the spice mixture and sauté until softened. Return the meat to the casserole. Stir fry until the meat is covered in the sauce.
3. Add the stock, chutney, jam, vinegar, Worcestershire sauce and tomato paste, stir through until all the ingredients are blended and the meat is covered with the sauce. Place in the oven and cook for an hour at 180°. Open the casserole dish and cook uncovered for another 30 minutes.
4. Remove the flank from the casserole dish and let it cool slightly. Leave the remaining sauce in the casserole dish and reduce the until it has thickened.
5. Remove the skin and any sinews from the meat. Place the meat in a shallow dish and shred the meat using 2 forks. Use some of the thickened sauce to moisten the meat.

## PREPARE THE POTATOES:

6. Preheat the oven to 180°C. Place the potatoes, oil, turmeric and salt in a bowl and mix until the potatoes are covered in the spice mixture. Place in an ovenproof dish and bake for 20 minutes.

## PREPARE THE RELISH:

7. Place the coriander leaves and stalks, chili, ginger, cumin, lemon juice and salt in a blender and chop. Add the water and olive oil and blend until semi-smooth. Place in a container and store in the refrigerator until ready to use.

## ASSEMBLE THE ROTI:

8. Heat the rotis in a pan over medium heat. Fill each roti by spreading some of the relish on the one side the roti, place a couple of spoonful of the meat mixture on the roti, place a spoonful of potato on top of the meat and roll up. There are many ways to roll a roti, but for a street food folding over the side of the roti toward the middle and covering the filling and then rolling it up creates a pocket and makes it easy to eat.
9. Enjoy the filled roti with more of the relish and potatoes on the side.

EQUIPMENT: LA GERMANIA

YIELDS: 4-6 servings

PREP TIME: 15 minutes

COOKING TIME: 1 hour 30 minutes

TOTAL TIME: 1 hour 45 minutes

