

REMOSKA POT-1

Succulent One Pot Lamb Curry & Rice



Try this scrumptious curry with all the taste and flavour in the world, because it's certainly something to write home about when it's cooked to perfection.

Ingredients	Standard	Grand
Lamb neck fillet, cubed	500g	750g
Oil	1tbsp	2tbsp
Onion, chopped	1	2
Curry paste	3-4tbsp	5-6tbsp
Stock, lamb	450ml	670ml
Tomatoes, canned, chopped	400g	600g
Cinnamon stick, broken	1	2
Garlic cloves, crushed	3	5
Root ginger, grated	1tbsp	3tbsp
Potato, large, diced	1	1
Basmati rice	150g	225g
Salt and pepper		

Method

1. Season the lamb with salt and pepper.
2. Heat the oil in a frying pan and brown the lamb in batches. Transfer to a bowl.
3. Add the onion to the pan and cook for 5 minutes.
4. Put into the bowl with the lamb and stir in the curry paste.

5. Put the lamb and onion into the Remoska and stir in the stock, tomatoes, cinnamon sticks, garlic and ginger.
6. Cook in the Remoska for 30 minutes.
7. Add the potato and cook for 10 minutes.
8. Stir in the rice and cook for a further 15-20 minutes, until the rice is cooked and most of the liquid has been absorbed.
9. If the mixture seems too dry during the last stage of cooking add more hot stock or hot water.