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*by ewfood*

## Spiced Yoghurt Lamb

## Ingredients

1kg lamb – cut in pieces  
3 onions – chopped small  
2 tsp cornflour blended with 3/4 yoghurt  
2 tsp garlic paste  
2 tsp ginger paste  
1 1/2 tsp garam masala (a combination of cloves, cinnamon, cardamom and peppercorns)  
2 1/2 tsp tomato purée  
2 tsp cumin  
2 tsp chopped coriander  
1 tsp cardamom  
1 tsp salt  
3/4 cup cold water  
2 tbsp butter  
1 tbsp oil

## Preparation

- 1 Heat some oil in a pan and fry the onions till they get soft and tender.
- 2 Then add the spices along with the ginger and garlic paste.
- 3 Stir well for a while.
- 4 Add the lamb and allow to fry till it gets brown.
- 5 Then throw in the tomato purée, salt, water and the cornflour/yoghurt mixture.
- 6 Bring this saucy thick curry to a boil and then cover.
- 7 Allow the lamb to simmer on the low heat for around 45 – 50 minutes or till the lamb gets cooked completely.
- 8 Mix everything together really well before serving on top of some hot steamed rice.

## Cooks Note

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