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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