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by Nita

Slow braised lamb shank



Ingredients

500g lamb shank
 150g Massaman curry paste
 150ml water
 200ml coconut milk powder
 2g coconut sugar
 100g baby potato, boiled
 100g onion white
 5g bay leaves
 20g peanut raw
 20g fried onion
 3g red curry oil
 3g lemon leaves fresh julienne, sliced
 5g spring onion
 Salt
 For the lamb shanks:
 500g lamb shank
 15g Massaman curry paste
 8ml coconut milk
 300ml water
 7g coconut sugar
 30g peanut, cooked
 Salt

Preparation

- 1 Preparing the lamb shanks:
- 2 Gather all the ingredients and keep aside.
- 3 In a container, place the lamb shank with coconut milk, massaman curry paste and coconut sugar.
- 4 Add salt, peanut and fill with water until the meat is covered with.
- 5 Cover with a cling film and aluminum foil and steam for 2 hours or until the lamb is tender.
- 6 Remove from the steamer and allow it to cool.
- 7 Transfer to a container, cover and keep in a chiller.
- 8 Final preparation:
- 9 Gather all the ingredients from the (main ingredients list) and keep aside.

- 10 In a small pot, add coconut milk, massman curry paste, white onion, baby potatoes, bay leaf
 - 11 and peanut. Let it boil.
 - 12 Once boiling add the lamb shank and let it boil one more time.
 - 13 Then season with salt and coconut sugar to taste.
 - 14 Transfer to curry bowl.
 - 15 Garnish with fried onions, lemon leaves and spring onion. Top with red curry oil.
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