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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  
<strong>For the lamb shanks:</strong>  
500g lamb shank  
15g Massaman curry paste  
8ml coconut milk  
300ml water  
7g coconut sugar  
30g peanut, cooked  
Salt

## Preparation

- 1 <strong>Preparing the lamb shanks:</strong>
- 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 <strong>Final preparation:</strong>
- 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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