



Lamb Curry Potjie



Ingredients

- 1kg Lamb, cut in pieces
- 2 tbsp. Oil, to cover base of pot
- 2 large Onions, chopped finely
- 3 Tomatoes, chopped finely
- 5 Potatoes, quartered
- 30ml fresh Coriander, chopped

Spices

- 2 large Cinnamon Sticks
- 3 Bay Leaves
- 2 whole Aniseed
- 1 tsp. Fennel Seeds
- 1 tsp. Jeera Seeds
- A sprig of Curry Leaves
- 1 tsp. Green Chillies, crushed
- ½ tsp. Turmeric Powder
- 2 tbsp. Ginger and Garlic mix, crushed
- 3 tsp. Chilli Powder
- 1 tsp. Dhania Powder
- 1 tsp. Jeera Powder
- 1 tsp. Garam Masala
- Salt, to taste

tsp = teaspoon

tbsp = tablespoon



Directions

1. Cover the base of your #3 Enamel Potjie with oil and heat over warm coals.
2. Add your cinnamon sticks, aniseed, bay leaves, jeera and fennel seeds and stir well.
3. Now add in your onions, curry leaves, chillies, turmeric, ginger and garlic paste. Braise for +- 5 minutes.
4. Add garam masala, jeera powder, dhania powder and your chilli powder to your potjie and stir well until all of the spices combine.
5. Now add in your lamb pieces and salt to taste. Mix until the meat is coated with masala.
6. Put the lid on your potjie and cook/braise on moderate heat for a few minutes. Stir from time to time until the meat is well braised.
7. Add in your potatoes and cover with water. Let the potjie cook on a low heat for at least an hour.
8. Add small amounts of water whenever needed so that the curry does not get burnt. Don't stir.
9. When potatoes are fully cooked and you have enough gravy, give the curry a nice good stir and sprinkle in chopped coriander over the curry and enjoy!

tsp = teaspoon

tbsp = tablespoon

