

Mughlai Lamb Korma



Serves 4

Ingredients

- ¼ cup of oil
- 1 brown onions thinly sliced
- 1 tablespoon of garlic paste
- 1 tablespoon of ginger paste
- 1 kg lamb shoulder cut into 3 cm pieces or boneless lamb cubes
- 2 cups of water
- 100 ml of cream
- 2 tablespoon of plain yogurt
- 2 teaspoon of salt
- ½ teaspoon of sugar
- 3 tablespoon of **Le' Spice Mughlai Korma Spice Mix - Powder**

Method

Heat the oil in large saucepan over medium heat; fry the sliced onion until golden brown. Keep aside on an absorbent paper towel. Keep the oil on the same saucepan, heat the saucepan over low heat.

Then add garlic and ginger paste into the oil.

Fry and keep stirring for another 1 minute

Add the lamb, salt and sugar and **Le' Spice Mughlai Korma Spice Mix - Powder**

And stir lightly until the lamb is brown

Add the yogurt, cream and fried onion – and keep stirring for 5 minutes

Then add the water

Bring to shimmer – reduce the heat to a very low heat

Cook for 1.5 hour with the lid on and stirring occasionally to prevent from burning.

Cook further until the water is evaporated and the lamb is tender

You will know when your Mughlai Lamb Korma is ready when the oil rises up.

At this stage, turn off the flame and garnish your Mughlai Lamb Korma with chopped coriander leaves

Serve with Naan bread, or saffron pilaf or plain rice Serves 4