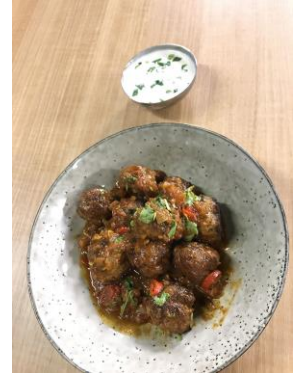


# Lamb Kofta Curry

500g lamb mince  
2 tsp ground cumin  
2 tsp garam masala  
1 tsp chilli powder  
3 tsp ground coriander  
2 garlic cloves, crushed  
2 Tsp chopped mint  
oil for brushing



Mix together all the ingredients until well blended. Divide into 8 balls, then fry in a pan until golden brown

## Curry

2 onions, finely chopped  
4 garlic cloves, crushed  
Knob ginger, grated  
1 red chilli, chopped  
1 tsp chilli powder  
1 Tsp garam masala  
4 tomatoes, diced  
1 Tsp tomato puree  
Salt and sugar to taste  
500ml stock, lamb/chicken  
Curry leaves  
Yoghurt  
Mint  
Coriander

Sweat the onion, garlic, ginger and chilli off in a little oil for a few minutes, then add the spices and cook for a couple more minutes to bring out the flavours.

Add the tomatoes and paste and cook down until almost dry, add the stock and curry leaves and cook for 20/30 minutes, blend the sauce until smooth and return the meat balls to the sauce and cook for a further 20 minutes.

Serve the kofta curry with mint and coriander yogurt.