



LAMB KEEMA

Iain Graham

INGREDIENTS

0 MINUTES 2 SERVINGS

1kg lamb mince
2 tins of chopped tomatoes
4 onions
10 cloves of garlic
2tbs ground cumin
1tbs ground coriander
1tsp turmeric
1tbs cinnamon
12 black peppercorns
12 green cardomoms
12 cloves
1/2 tsp chili powder
1tsp Garam masala
3 small dried chillies
2 cups frozen peas
1 large thumb of ginger

TAGS

#curry #spicy #lamb #glutenfree #simple #1hour





1

Gather your ingredients



2

Start by peeling the garlic



3

Fry the peppercorns, cloves, chillies and green cardomoms in butter



4

Peel the onions and dice with the garlic



5

Add to the pan and gently fry



6

Once they have softened and lightly coloured you are ready to add the spices





7

Stir the spices in and allow the mixture to cook out. It will start to smell amazing



8

Add the lamb mince and stir until the mince has been sealed and broken into small pieces



9

Add the tinned chopped tomatoes and around 1/2 litre of filtered water



10

Cook out gently for around an hour until it looks like this



11

Place the washed basmati rice into around 600ml of filtered water. Season well. Place on a high heat. Once the rice pot comes to the boil turn the heat down and put a lid on the pan



12

After about 10 to 15 minutes you should end up with nice fluffy rice





13

Serve them together at the table, from the pot is best. Stir in the peas at the last minute



14

It's time to enjoy. Serve with mint and cucumber raita and curry leaf dressing

