



Lamb Kofta in Red Curry Paste

This recipe makes a delicious curry of meatballs in a rich and spicy sauce. Serve with Lyndall's Peach Chutney, natural yogurt, fresh coriander and steamed rice.

Kofta

- 1 large onion
- 500g minced lamb
- 4cm piece of ginger, grated
- 8 cloves garlic, finely chopped
- 1 green chilli, seeded and finely chopped
- 1 teaspoon salt
- 1 egg
- 2 tlb natural yogurt

Tomato & Yogurt Sauce

- 1 onion, finely chopped
- 6 tlb oil
- 4 tlb Lyndall's Red Curry Paste
- 1 tsp salt
- 1 jar Stefano's Preserves Pasta Sauce with Chilli
- 1 250g can tinned tomatoes
- 1 cup plain yogurt

Method

Grate the onion and squeeze out the excess moisture. Place the onion, lamb, ginger, garlic, green chilli, salt, yogurt and egg in a bowl and mix until just combined. Divide into 18 equal portions and shape each into a loose ball. Cover with plastic wrap and refrigerate for 1 hour.

Heat the oil over low heat in a heavy based casserole pot (cast iron works best). Add the onion and fry until translucent. Next, add the curry paste and salt and fry for 30 seconds. Stir in the pasta sauce and tinned tomatoes, then remove from the heat and gently stir in the yogurt. Return the pot to the heat and slide in the chilled meatballs and bring to the boil. Simmer for 1 hour, uncovered on very low heat. If during cooking the sauce dries out, add a little water as required. Serve sprinkled with fresh coriander leaves. Serves 6