



Lamb Rendang Curry

Serves 4

INGREDIENTS

60g **Karimix Rendang Curry Paste**

½ onion diced

500g lamb, cubed

1 tin coconut milk

250 ml water

2 tbl vegetable oil

2 tps soy sauce

1 tbl brown sugar

4 kaffir leaves

Salt and pepper to taste

Alternative:

Beef or chicken

METHOD

1. Heat oil in a saucepan until hot.
2. Add onions and **Karimix Rendang Curry Paste** and fry for 10 minutes
3. Add lamb and stir until the cubes are well coated in the paste. Stir well for 10 minutes.
4. Add coconut milk and water. Stir well and bring to a boil.
5. Reduce to a simmer and add kaffir leaves, soy sauce. Stir well. Add salt and pepper to taste.
6. Simmer very gently for 1 hour or until liquid is absorbed. Stir occasionally.
7. Garnish with coriander and serve hot with rice or paratha bread.