

LAMB COOKED WITH ALMONDS

An easy to prepare dish perfect with chilled

Little Beauty Limited Edition Gewürztraminer

Serves 4



INGREDIENTS

Jasmine or Basmati rice, enough for four

700 grams of diced NZ lamb

3 tablespoons of olive oil

6 cardamom pods, crushed to a dust (remove shell)

6 whole cloves

1 cinnamon stick

3-4 lime leaves

1 fresh red chilli, roughly chopped

6 cloves of garlic, crushed

2 inches of fresh root ginger, peeled and roughly grated

1 large onion, thinly sliced

1/2 teaspoon of chilli powder

250 grams of natural yoghurt

100 grams slivered almonds

7 - 8 button mushrooms, quartered

1 can coconut milk

Coriander as garnish and condiments to accompany (mango or feijoa chutney, poppadoms or naan bread)



METHOD

Rinse the rice under cold running water until water runs clear. Drain. Bring a saucepan, with one cup of water in it, to the boil. Add a pinch of salt, the rice and the coconut milk. Bring to the boil and reduce to a simmer until rice is cooked.

Meanwhile, heat a large pan to medium heat, add the olive oil. Add the cardamom dust, whole cloves and cinnamon stick, stirring for 2-3 minutes. Add the lime leaves, fresh chilli, crushed garlic, grated ginger and onion. Stir for a further 2-3 minutes. Add the lamb and slivered almonds, stirring until lightly browned. Mix the yoghurt and chilli powder and then add mixture to the pan. Add the mushrooms, followed by the coconut milk. Cover and simmer on a low heat for about an hour. Remove lid and reduce.

Serve with rice, fresh chopped coriander as a garnish and condiments.

Enjoy with chilled Little Beauty Gewürztraminer.

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"I'm proudly Kiwi and I'm a Little Beauty "