

RANGER NICK'S

INDIAN MAHARAJA CURRY

serves 4 people



A rich curry with poppy seeds and ground almonds – fit for the Maharajas.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Enjoy and “GET IT INDAYA!”

Fresh Ingredients:

- 1 kg diced lamb or beef
- 4 tbsps oil
- 2 large chopped onions
- 2.5cm chopped ginger
- 6 cloves chopped garlic
- 2-3 green and red chopped chillies
- 1 small tub of natural yoghurt (150g)
- 175ml water
- juice of ½ lemon
- 2 tbsps fresh chopped coriander leaves

You'll need:

- Blender/ Food Processor
- Cutting board
- Sharp knife
- Wooden spoon
- Measuring spoons
- Cook pot

NOTE: If you're out camping and do not have access to a blender, just chop those ingredients very finely and chuck them into your pot. They will cook down.

Method:

Heat ½ oil in your cook pot and fry onions, chillies, garlic and ginger until soft. Scoop it all out, place the onion mix and yoghurt into your food processor and blend until smooth. Heat the other ½ of the oil and add the packet of mixed spices. Add meat, stir well, cover and let simmer for 15 minutes. Add yoghurt mix and stir until all is combined. Add the water, bring to the boil and let simmer for 1 hour. Add fresh coriander leaves, lemon juice and ground almonds. Let simmer for a further 5 minutes to thicken the sauce. Take off the heat and serve with rice.

Watch it on Youtube at <https://youtu.be/xJVEzooISO>