

# RANGER NICK'S

## INDIAN PASANDA BADAM CURRY

serves 4 people



A Pasanda is a curry from the north of India with a rich and creamy flavour.

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 meat
- 2 tbsps oil
- 3 chopped onions
- 2.5cm chopped ginger
- 6 cloves chopped garlic
- 2 green chopped chillies
- 4 tbsps natural yoghurt
- 225ml water
- 150ml cream

### 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:

Place the ginger, garlic, chillies and yoghurt into a food processor and blend until smooth. Heat oil in your cook pot and brown onions. Add the packet of spices, mix through and cook for a minute. Add the meat, stir until coated well and fry until brown. Stir in yoghurt mix and water, bring to the boil and let it simmer for 1 hour. Add ground almonds and cream, let it simmer for 5 minutes to thicken the sauce. Take off the heat and serve with rice.

Watch it on Youtube at <https://youtu.be/3OCmAIPYtJs>