



# Aloo Mutton Shakkarwala (Caramelised Lamb Curry)



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## Ingredients (Serves 2)

### *For the marinade:*

- 150ml natural yoghurt
- ½ tsp turmeric powder
- ½ tsp chilli powder
- 1 tsp garam masala powder
- salt

### *...and the rest...*

- 2 tsp sugar
- 300g lean boneless lamb, cubed
- 2 tsp Macadamia nut oil (you can use vegetable oil instead)
- 1 medium onion, chopped
- 1 tbsp ginger-garlic paste
- 2 tbsp tomato purée
- 4 potatoes peeled and quartered

## Method

Mix the natural yoghurt, turmeric powder, chilli powder, garam masala and salt together and add the lamb. Cover and set aside to marinate for 10 minutes.

Heat a heavy-bottomed pan and caramelise the sugar, until golden brown.

Add the oil and, when hot, add the drained lamb cubes, reserving the marinade.

Brown the meat and add the onions. Stir and cook until caramelised.

Add the ginger-garlic paste and tomato puree followed by the potatoes and the marinade.

Pour in 150ml boiling water and cook for approximately 40 minutes, or until the meat and potatoes are tender. (Add more water if necessary while cooking if the curry gets too dry).

*This recipe is taken from the book, 'From Birmingham To Bombay: Food and Influences of the Punjab and Amritsar' by Alan Coxon.*