



bit spicy

Gulai Kambing Aceh - Indonesian lamb curry

Gulai Kambing is a delicious coconut curry from Northern Sumatra, cooked with either goat or, in our case, lamb. We have used our Indonesian Aceh blend with the addition of some fresh chillies and curry leaves, although do not worry if you can't find these. **serves 4-6**

- 1 carton Indonesian Aceh spice blend
 - 700g lean lamb, cut into generous chunks, or goat if available
 - 1 tbsp vegetable oil
 - 300ml 'secret sauce'
 - 400ml can coconut milk
 - 1-2 stalks lemongrass, cut in half and bruised
 - 1 tbsp light soy sauce
 - 6 curry leaves, fresh or dried (optional)
 - 2 medium red chillies, finely chopped
 - juice of a lime
1. Heat the oil in a large pan and fry the lamb pieces until browned.
 2. Add the 'secret sauce', coconut milk, soy sauce, chillies, curry leaves and lemongrass. Bring to the boil then turn down to a simmer. Cook for a couple of hours or until the meat is very tender. Add water if it is too dry for your liking.
 3. Add lime juice to taste and serve with rice.