



# Malabar Curry

This is a South Indian dry lamb curry which uses our mild [Dhansak blend](#). We suggest you make it hotter with some fresh chillies. We served it with [Nasi Kuning](#), a rich Indonesian coconut rice, but plain rice will be equally delicious! Serves 4-6

## Ingredients:

- 2 tbsp coconut oil (or other vegetable oil)
- 700g lean lamb, diced
- 1 carton [Dhansak](#) spice blend
- 3-4 small fresh chillies (optional)
- 300ml/ 1/2 pint [secret sauce](#)
- 1 sliced onion
- 2-3 tbsp desiccated coconut
- water

## Recipe:

1. Fry the lamb in the oil until brown, then add the onion and chillies and fry until softened. Stir in the spices.
2. Add the 'secret sauce', desiccated coconut and about 200 ml water and bring to the boil. Cover and simmer very gently, either on the hob or in a low oven.
3. Cook for about 2 hours or until the lamb is very tender, then remove the lid and let the sauce thicken and reduce.
4. Serve with rice and scattered with extra desiccated coconut.