

Massaman Lamb Curry with Sweet Potatoes and Peas

This curry is rich and pungent, but improves in flavor by making it a few hours before serving. Keep refrigerated until ready to use, then just heat gently without letting it come to the boil.

Serves 4

Ingredients

- 2 Tbs vegetable oil
- 1 lb lamb leg, diced
- 1 large onion, chopped
- 1 large sweet potato, cut into bite size dice
- 2 cups coconut milk
- 2 Tbs massaman curry paste
- ½ cup roasted, unsalted peanuts
- 2 Tbs sugar
- 2 Tbs fish sauce
- ¼ cup tamarind water

Technique

1. Heat oil in wok and sear meat. Add onion, cook about half a minute. Add enough water to cover, bring to boil and simmer for 15 minutes. Add the potatoes, cover wok with lid or foil and simmer until potatoes are partially cooked. Strain out meat and vegetables, reserve broth.
2. Place thick cream from the coconut milk in wok, stir in curry paste, cook for 5 minutes. Mix in potatoes, meat and peanuts. Stir in reserved coconut milk, add sugar, fish sauce and tamarind. Stir until sugar is dissolved.
3. If necessary, stir in as much of the reserved broth to thin the sauce to your taste. Simmer until the potatoes are cooked through. Serve with steamed jasmine rice.