

# LAMB CURRY

with naans




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**Preparation :** 25 min - **Resting :** 30 min - **Cooking :** 35 min - **Equipment :** -

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## Ingredients : 4

- 2 onions, quartered - 2 ½ tbsp olive oil - 500 g leg lamb - 200 g cherry tomatoes - 1 tbsp ground garam masala - 1 tbsp curry powder - 1 tbsp sweet ground paprika - 1 tbsp ground turmeric - 1 tbsp ground cardamom - 100 g unsalted cashew nuts - 100 g stoned dates - 8 g coriander - 100 ml single cream - NAANS - 100 ml milk - 1 sachet easy blend yeast (7g) - 320 g plain flour - 150 g plain yoghurt - 2 tbsp soft butter - 1 tbsp olive oil - 1 tsp salt

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1. Make the naans. Then, place the onions in the metal bowl with the olive oil; run the EXPERT programme 30 seconds/speed 13 (without heating). If necessary, scrape down the wall of the bowl.
2. Cut the meat into large pieces, and add to the bowl; restart the EXPERT programme, 5 minutes/speed 1A/120 °C.
3. Add the remaining ingredients (except the single cream and coriander) and run the SIMMER programme.
4. Wash and finely slice\* the coriander leaves. A minute before the end of the programme, remove the cap and add the single cream and coriander through the opening. Serve the lamb curry with basmati rice and the naans.

## NAANS

1. Place the milk and yeast in the metal bowl; run the BREAD/BRIOCHE programme. The programme will stop after 1 minute; add the remaining ingredients and press Auto to restart the programme.

2. Remove the dough using a spatula and place in a salad bowl. Cover with a damp cloth and set aside to rest for at least 30 minutes. Flour the work surface and hands and divide the dough into 6 balls of equal size.

3. Shape each portion of dough into small discs about 5mm thick. Place a non-stick frying pan over a medium heat, and cook the naans for about 2 minutes on each side until golden.

Cook Expert ■

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