

Mutton curry with sauce (Gurkha recipe)

Serves 10

- 1.2 kg boneless leg of mutton
- 250g fresh tomatoes
- 50g fresh coriander
- 4 garlic cloves
- 50g root ginger
- 250g white onions
- 75-100ml olive oil
- 50g garam masala
- 200g tomato passata
- Salt to taste

Cut the mutton into 1.5cm cubes. Blanch the tomatoes, then peel, de-seed and cut them into small dice. Wash the fresh coriander and chop it finely.

Peel the garlic, ginger and onions and chop finely to form a paste (or blitz in a food processor. Heat the oil in a large heavy based pan until a blue glaze appears, then add the ginger, onion and garlic paste and fry for 5 minutes. Add the mutton and fry for a further 5 minutes, then stir in the garam masala, tomato passata, fresh tomatoes and a pinch of salt. Reduce the heat, cover the saucepan and cook for 30-40 minutes.

At the end of this time check that the mutton is fully cooked and tender and adjust the seasoning. Serve in a heated dish and garnish with fresh coriander.

For a proper feast serve with basmati rice, dhal (lentils), aludam potatoes, naan bread and Gurkha sesame chutney!