



Lamb Coconut Curry

The Hilton

Chefs Gensen & Josh

Serves 4 with rice

Ingredients

2 tins coconut milk

2 sticks of lemongrass, bruised and finely chopped

3 onions finely chopped

3 knobs of garlic finely chopped

1 bunch of coriander chopped; separate roots from leaves

1 chilli whole, finely chopped

[Bushmin's](#) lamb shoulder, diced 1cm cubes

1 Golden BC's eggplant, 1cm cubes

1 kaffir lime zested

Salt and pepper

Method

Seal off the lamb in a hot pan until brown all over for approximately 3 minutes. Set aside.

Turn down the heat and add onions, garlic, lemongrass and chilli. Slowly sauté until golden brown.

Add lamb back to pan and add eggplants and coriander root. Sauté for approximately 2-3 minutes.

Add coconut milk. Let simmer for half an hour or until meat is soft and tender.

Finish with lime zest and coriander leaves.

Season to taste and serve.