

## “BEEF KORMA WITH FRESH CORIANDER”

*1kg beef chuck, blade,  
gravy or brisket,  
3cm diced*

*2 tbsp oil*

*2 brown onions,  
chopped*

*2 tbsp fresh ginger,  
grated*

*2-3 red chillies, sliced*

*3 tbsp korma paste*

*1 cup beef stock*

*750g tub plain yoghurt*

*250g fresh  
ripe tomatoes, diced*

*4 tbsp ground almonds*

*2 tbsp palm or  
brown sugar*

*1 bunch coriander  
(root and leaves)*

*10 fresh or dried  
curry leaves*

*Steamed vegetables,  
jasmine rice and  
fresh coriander leaves  
to serve*

**SERVES:** 4-6 **PREPARATION:** 20 mins

**COOKING:** 2 hrs

**1.** Toss beef in 1½ tbsp oil. Heat a large cast iron casserole pot and brown in 2-3 batches on all sides then set aside.

**2.** Reduce heat to medium-low. Add remaining oil and sauté onions, ginger and chillies. Add korma curry paste and stir for 2 mins.

**3.** Add beef stock, yoghurt, tomatoes, ground almonds, sugar, finely chopped coriander and curry leaves.

**4.** Return meat and simmer gently, stirring occasionally, for 2 hrs or until meat is tender.

### **TIP:**

To change to a Thai massaman curry - omit the tomatoes and the ground almonds. Replace the korma paste with massaman paste and the yoghurt with coconut cream. After 1hr of cooking add 2 medium potatoes cut into quarters. 15 mins before end of cooking stir in 2 tbsp fish sauce and 2 tbsp lime juice.