



Silk Road Cafe  
Chester Beatty Library  
Dublin Castle  
Dublin 2  
Ireland  
Phone: 014070770  
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RECIPIE from Website

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## Lamb curry



### INGREDIENTS

To serve 4

#### *Ingredients*

½ kg of diced lamb (leg or shoulder with minimum amount of fat)

1 table spoon extra virgin olive oil

5 cups cold water

½ tsp ground nutmeg

2 bay leaves

3 whole black pepper

½ onion

½ tsp salt

#### *Step 1:*

Heat oil in a pan and fry the diced lamb for 3-4 min till its brown. Add cold water, nutmeg, bay leave, black pepper, onion and salt and bring it to the boil. Simmer under a lid for 30 min. Then drain the water from the lamb but keep the stock. Set the lamb aside.



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### *Ingredients*

1 tsp ground ginger  
¼ tsp chili powder  
2 tsp curry powder  
3 cloves of garlic (crushed)  
2 onions (finely chopped)  
2 tsk tomato puree  
3 whole tomatoes (finely chopped)  
½ tsp cumin powder  
1 table spoon extra virgin olive oil  
Stock from the lamb (approx. 4 cups)  
½ tsp salt

### *Step 2:*

Heat oil in a pan and add all spices, garlic and onion. Fry them for a few min. Add tomato puree and 4 cups of lamb stock and bring to the boil. Add a lid and simmer for 30 min.

### *Step 3:*

Add sauce mixture to a blender and blend until smooth.

### *Ingredients*

½ cup of cooked chickpeas  
Salt and pepper

### *Step 4:*

Add the sauce and lamb to a pan and bring to the boil. Let it simmer for 15 min. Then add the chickpeas and check the flavour – if needed add a bit of salt and pepper.

Serve the lamb curry with rice