



Rogan Josh - Kashmiri Lamb Curry

This is our take on this classic northern hot curry with lamb or goat. We are using Durban Curry to add the colour and heat, while Moghul Curry balances and rounds the flavour.

Ingredients:

4 TBL vegetable oil or ghee (divided)
2 LB lamb, cut into 1" stew chunks
(leg or shoulder)
2 medium onions, chopped
8 cloves garlic, minced
2 TBL ginger, minced
1 TBL Durban Curry
2 TBL Moghul Curry
2 cups fresh chopped tomatoes (or
1-14oz can tomatoes)
Salt and pepper to taste
½ cup plain whole yoghurt
Water as needed
½ cup chopped cilantro

Spices Used: Durban CurryMoghul Curry

Instructions:

- 1 - Season lamb with salt and pepper. Heat pot or Dutch oven over medium heat, add 2 TBL of oil or ghee to the pot then add the lamb. Cook until browned on all sides (about 10 minutes). Remove from pot and keep warm.
- 2 - Add the remaining oil or ghee to the pot, and add the onions. Sauté for 10 minutes until onions are soft and starting to get golden.
- 3 - Add the Moghul Curry and Durban Curry. Stir to evenly coat onions with the spices and cook 1-2 minutes.
- 4 - Add garlic and ginger, stir for 30 seconds.
- 5 - Return lamb to the pot along with any juices and stir to combine
- 6 - Increase heat to medium high, add the tomatoes. Cover and cook for 2-3 minutes until you hear the tomatoes bubbling.
- 7 - Remove lid, stir to combine then add 1 tsp salt (or to taste).
- 8 - Add the yoghurt and stir. Bring to a gentle simmer reduce heat, cover and let cook 2 hours or until lamb is tender Stirring occasionally. Add water during the cooking if it gets too thick.
- 9 - Finish with chopped cilantro.
- 10 - Serve over steamed basmati rice.