

australian
bush spices



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Orange Bush Curry

Orange Lamb & Macadamia Korma

500g diced leg lamb
2 teaspoons grated ginger
2 cloves garlic, chopped
2 tablespoons **ORANGE** Australian Bush Spice
½ cup macadamias
2 tablespoons vegetable oil
1 onion, finely chopped
1 cinnamon stick
400ml coconut cream

1. Put the lamb and yoghurt into a bowl and mix to combine. Cover and allow to marinate for 30 minutes.
2. Put the ginger, garlic, **ORANGE** and macadamias into a spice grinder or mortar and pestle and process or pound until smooth, you need to add a little water to loosen the mixture.
3. Heat the oil in a pan, add the onions and cook over a medium heat for 5 minutes or until soft and golden. Add the marinated lamb and cook for 5 minutes or until browned.
4. Add the spice paste, cinnamon and coconut cream and ½ cup water, bring to boil, reduce heat and simmer covered for 30 minutes. Remove the lid and cook for 20 minutes more or until the sauce is thick.