

Venison Curry

Tender venison cooked with garlic and chilli in a rich tomato curry sauce.



Serves - 4



Prep time - 20 mins



Cooking time - 60 mins

Ingredients



50g of ghee or butter



1kg diced venison, cubbed



2 large onions



4 cloves of garlic



1 tbsp of fresh ginger



2 red chillies, finely chopped



2 tsp of cumin seeds



1 tsp of turmeric



2 tsp of ground coriander



10 cardamom pods



1 tsp of cayenne pepper



1 tbsp of black
peppercorns



2 tins of good quality
chopped tomatoes



Stock - 750ml



Grated coconut

Cookware Kadai, Cooking Bowl and Tripod

Method



- 🔥 Place your Cooking Bowl above a hot Kadai.
- 🔥 Melt the butter in the cooking bowl and brown off the cubed venison.
- 🔥 Add the onions, garlic, ginger and chilies and cook for 5-10 mins until soft.
- 🔥 Add the spices after grinding them up with a pestle and mortar.
- 🔥 Add the tomatoes, plus a mug of cold water - more water if you prefer a more fluid curry - it will reduce so you can always add more tomatoes or water to taste.
- 🔥 Bring to the boil then lift up the chain for a less intense heat and simmer for 45mins to an 1 hour.
- 🔥 Grate in coconut and squeeze of lemon juice to taste. Then serve and enjoy!



Cookware

Cooking bowl
& Tripod



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