

Gulai Kambing - Indonesian Lamb Curry

Yield: 4 min
Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/kaffir-lime-leaves-indian-recipe>

Ingredients:

- 450 grams lamb /mutton meat, cut into bite size pieces
- 2 tablespoons oil
- 1 lemongrass bruised and knotted
- 2 kaffir lime leaves Indonesian: daun jeruk
- 2 Indonesian bay leaves Indonesian: daun salam
- 2 cloves Indonesian: cengkeh
- 1 cardamom pod Indonesian: kapulaga, crushed to reveal the seeds
- 1 inch cinnamon stick Indonesian: kayu manis
- 200 milliliters coconut milk
- 2 cups water /chicken stock
- 1 tablespoon coconut palm sugar Indonesian: gula Jawa
- 2 teaspoons salt to taste
- 1/2 teaspoon ground white pepper
- 100 grams shallot Indonesian: bawang merah
- 5 cloves garlic Indonesian: bawang putih
- 10 cayenne chilies Indonesian: cabe merah keriting, Note 1
- 4 candlenuts Indonesian: kemiri
- 1 inch ginger Indonesian: jahe
- 1/2 inch galangal Indonesian: lengkuas
- 1/2 tablespoon coriander Indonesian: ketumbar
- 1 inch fresh turmeric or 1/2 teaspoon turmeric powder, Indonesian: kunyit
- 1/4 teaspoon cumin Indonesian: jinten