

Madras Curry (Traditional)

Ingredients:

- 2 tablespoons ground coriander
- 1 tablespoon ground cumin
- 1 teaspoon turmeric
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon chilli powder (optional)
- 2 garlic cloves, crushed
- 2 teaspoons grated ginger
- 2 1/2 tablespoons lemon juice
- 2 tablespoons olive oil
- 1kg chuck steak, cut into 2.5cm cubes
- 2 tablespoons tomato paste
- 1 cup Campbell's Real Stock Beef

Method:

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- Step 1** Combine coriander, cumin, and turmeric, pepper, chilli, and garlic, ginger and lemon juice in a bowl to form a paste. Set aside.
 - Step 2** Heat 1 tablespoon of oil in a large saucepan over high heat. Add half the beef. Cook, stirring for 2 to 3 minutes, or until browned. Transfer to a bowl. Repeat with remaining oil and beef.
 - Step 3** Reduce heat to medium. Add spice paste. Cook for 1 minute. Return beef to saucepan. Cook stirring for 1 minute, or until meat is coated with paste. Add tomato paste and stock. Bring to the boil. Reduce heat to low. Cover. Cook for 1 hour 45 minutes, or until beef is tender.
 - Step 4** Remove lid. Cook, uncovered, for a further 15 minutes, or until sauce has reduced and thickened slightly. Serve with rice and raita. Top with mint , coriander and fresh chilli (optional).
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