

BEEF MADRAS WITH BASMATI RICE & RAITA









INGREDIENTS:

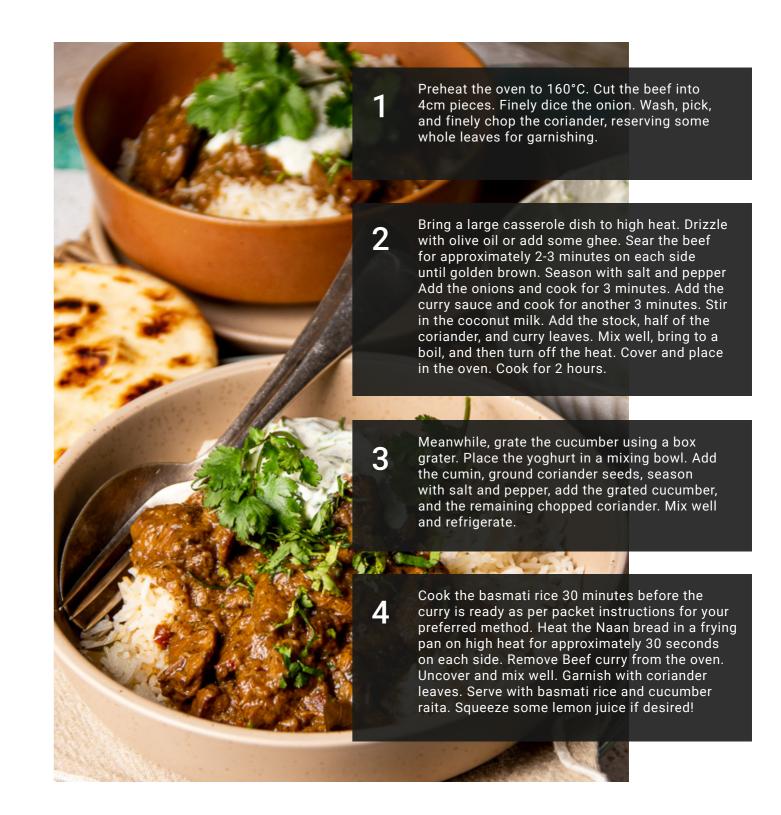
- > 700g-1Kg Beef Oyster Blade
- > 1 Brown Onion
- > ½ Bunch Coriander
- > 10 Curry Leaves
- > 375g Madras Curry Sauce
- > 300ml Beef Stock

- > 400g Coconut Milk
- > 34 Cup Unsweetened Yoghurt
- > 1 Lebanese Cucumber
- > 2 Cups Basmati Rice
- > Packet Naan Bread

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Ghee or Olive Oil
- > ½ tsp Ground Cumin
- > ½ tsp Ground Coriander
- > 1 Lemon, optional

METHOD - GET COOKING!



CHEF'S TIPS FOR COOKING AND LEFTOVER...

 If sauce splits just add ¼ cup of boiling water and gently mix with a whisk Sometimes the coconut milk separates while cooking.

