



VENISON CURRY WITH HOMEMADE ROTI

Prep: 25 Mins

Total: 2 hours

Serves: 6 ppl

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A vertical decorative strip on the left side of the page features various spices. At the top is a small white bowl filled with coriander seeds. Below it is a bowl of bright yellow turmeric powder. Further down are two whole red chili peppers and a single star anise. At the bottom is a large wooden bowl filled with a vibrant red garam masala powder. The Aloes Meats logo is positioned in the bottom left corner of this strip.

Ingredients

7cm fresh ginger, peeled and chopped
5 garlic cloves, peeled and chopped
2 - 3 fresh green chillies, chopped
1 tbsp whole coriander seeds
¼ cup olive oil
2 medium onions, thinly chopped
1.5kg Aloes Meats Venison Goulash
¼ tsp ground turmeric
1 tsp cayenne pepper
3 tins whole tomatoes
1 tsp salt
1 tsp freshly ground black pepper
2 whole cardamom pods
1 cinnamon stick
4 potatoes cut into cubes
½ tsp garam masala
1 pack Aloes Meats Homemade Rotis

Method

1. Finely chop the ginger, garlic and green chillies.
2. Grind the coriander seeds to a coarse powder and set aside.
3. Heat the oil in a large, heavy-based saucepan over medium-high heat.
4. Add the onions and fry until golden brown, stirring, about 5 minutes.
5. Stir in the ginger mixture and fry for 2 minutes.
6. Add the goulash and fry for 1 - 2 minutes. Add the turmeric, cayenne pepper and ground coriander, coating the meat well. Add the tinned tomatoes and seasoning. Stir then cover and cook on medium-high heat for 10 minutes.
7. Add the cardamom and cinnamon, and cook for a further 10 minutes. Add the potatoes, stir, cover and reduce heat to low.
8. Simmer for at least 1 hour or until the goulash is soft and tender.
9. Sprinkle the garam masala over the curry and rest for at least 15 minutes before serving.
10. Serve the curry with homemade rotis.