



Wallaby or Lamb shank curry

Recipe by Liz Leigh

 90 minutes

INGREDIENTS

- Allow 3-4 wallaby shanks per person or 2 lamb shanks
- 1 can coconut milk
- oil (peanut, rice canola, coconut)
- 1 teaspoon palm sugar
- fish sauce to taste
- kaffir lime leaves
- fresh chillies to serve
- 2 cups cooked rice
- asian greens to serve

DIRECTIONS

1. For the curry paste: toast coriander seeds, cumin seeds, peppercorns, clove, cardamon. Cool. Then grind to a powder. Add other ingredients and pound or blend to a smooth paste. Store in the fridge.
2. For the curry: Heat oil and add paste, fry for 1 minute or until fragrant.
3. Add shanks, toss for 4-5 minutes.
4. Add coconut milk to cover meat of shanks and slow cook for an hour.
5. When the meat is soft, turn heat off. Rest for 10-15 minutes.
6. Add fish sauce, kaffir lime leaves and fresh chilli to taste
7. Serve with braised greens and hot rice.



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INGREDIENTS

NOTE

Curry Paste

- 1 tsp coriander seeds
- ½ tsp cumin seeds
- ½ tsp white peppercorns
- 3 cloves
- ½ tsp cardamon seeds
- 1 tsp cinnamon
- 2 dried red chillis soaked in water or 3 fresh
- 3 cloves of garlic peeled
- 3 Asian shallots peeled
- 1 tsp lemongrass finely chopped
- 1 tsp grated galangal
- 1 tablespoon shrimp paste

1. If you don't want to make your own curry paste, substitute with store-bought curry paste.



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