

Ranger Nick's Meat Dibruba



1kg diced red meat
1.25cm finely chopped ginger
1 sliced onion
4 cloves finely chopped garlic
2 tbsps oil
150g natural yoghurt
1 tin of coconut cream
1 deseeded chilli, cut into thin strips
4-5 tbsps freshly chopped coriander

Cutting board
Sharp knife
Wooden spoon
Measuring spoons
Cook pot

This delicious meat curry is in a class of its own with a creamy coconut finish.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

Add ginger and garlic to yoghurt and marinate meat in the mixture. Heat oil in your cook pot, add onion and packet of spices. Stir through and fry until soft. Add the meat in yoghurt and stir in the coconut cream. Bring to the boil and let simmer for 50-60 minutes. Stir in the coriander leaves and fresh chilli strips, remove from the heat and serve with rice.

Watch it on Youtube at <https://youtu.be/GtJhwXV6Tt4>