



Miele

Korma pie

By Shannon Bennett

25 minutes

Preparation time

3 hours, 30 minutes

Cooking time

6 servings

Serves

INGREDIENTS

Korma Paste

2 garlic cloves
1 thumb-sized piece fresh
root ginger, grated
1/2 teaspoon cayenne
pepper
1 teaspoon garam masala
½ teaspoon Murray River
Sea Salt
2 tablespoons grapeseed
oil
1 tablespoon tomato paste
2 fresh green chillies,
chopped
3 tablespoons desiccated
coconut
2 tablespoons ground
almonds
1 small bunch fresh
coriander
2 teaspoons cumin seeds
1 teaspoon coriander
seeds

Pie

1 kg boneless lamb
shoulder trimmed, diced to
2.5 cm
1/3 cup korma curry paste
2 tablespoons vegetable oil
1 onion, sliced
2 garlic cloves, crushed
2 teaspoons fresh ginger,
grated
400 g can diced tomatoes
400 ml can coconut cream
2½ cups water or beef
stock
375 g puff pastry

Raita

150 g natural yoghurt
1 Lebanese cucumber
1 cup mint leaves, chopped
½ teaspoon Sea Salt

To Serve

Poppadums

METHOD

Korma Paste

1. Combine korma paste ingredients in the bowl of a food processor and blitz until smooth.
2. Place the lamb in a bowl and cover with the korma paste, mix well. Marinate for a minimum 12 hours.

Lamb

1. Place marinated lamb in a gourmet oven dish, along with the remaining ingredients for the pie and stir well to combine.
2. Place gourmet oven dish on shelf position 1. Select Combination Mode Fan Plus at 150°C + 3.5 hours + 100% moisture.
3. Divide mixture evenly between 6 x 250 ml capacity heat-proof dishes.
4. Pre-heat the oven on Fan Plus at 220°C.
5. Using a 10 cm round pastry cutter, cut 12 puff pastry discs. Egg wash one side of the each disc and place egg wash side down over the top of the dish. Press the edges into the side of the dish to seal.
6. Place on shelf position 1, cook for 10 minutes. Add a burst of steam and continue to cook for a further 20 minutes or until the pies are golden, puffed and crisp.

Raita

1. Cut cucumber in half lengthways, use a teaspoon to scoop out seeds and discard. Grate the cucumber and squeeze out as much water as possible. Mix with the remaining ingredients, check seasoning, add salt if necessary. Refrigerate, covered until required.

To Serve

1. Serve with poppadums and raita.