

# 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  
 1/2 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  
 2 1/2 cups water or beef stock  
 375 g puff pastry

### Raita

150 g natural yoghurt  
 1 Lebanese cucumber  
 1 cup mint leaves, chopped  
 1/2 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.