

Amie Harper

Appliance: Philips Deluxe All-in-One Cooker

Recipe: Lamb Korma

Prep + Cooking time: 35 mins

Serves 6

Ingredients

1.5kg boned lamb shoulder, chopped coarsely
2 medium brown onions, sliced thinly
5cm piece fresh ginger, grated
3 cloves garlic, crushed
⅔ cup korma paste
3 medium tomatoes, chopped coarsely
½ cup chicken stock
300ml pouring cream

To serve:

½ cup loosely packed fresh coriander leaves
1 fresh long red chilli, sliced thinly
⅓ cup roasted flaked almonds

Method

Combine lamb, onion, tomatoes, garlic, ginger, paste, stock, 150ml pouring cream into the AIO. Stir and add a little salt.

Seal lid, touch the PRESSURE COOK function to select BEEF/LAMB program for 30 minutes. Press START.

At the 25 min mark, use the ADD INGREDIENTS button to add the remaining 150ml pouring cream.

Serve korma sprinkled with coriander, chilli and almonds.

TIP: Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing SLOW COOK turn the pressure regulator to the VENT position.

When choosing PRESSURE COOK turn the pressure regulator to the SEAL position.