

Beef Korma

Ingredients

- $\frac{1}{2}$ cup rice
- 1 beef steak
- $\frac{1}{2}$ an onion
- 2 garlic cloves
- 2-3 tbsp. Korma paste
- $\frac{1}{4}$ pepper
- $\frac{1}{2}$ cup- passata or tinned tomato
- 1 tbsp. tomato puree
- $\frac{1}{2}$ tsp turmeric
- 1tbsp plain flour
- $\frac{1}{2}$ cup coconut milk
- Fresh coriander to garnish

Method

1. Cook the rice and sieve when ready
2. Cut the onions and garlic finely
3. Cut up the pepper into bite size
4. Chop the coriander roughly
5. Cut the beef into bite size
6. In a plate put the flour and salt and pepper, roll the beef pieces in it and coat it.
7. Fry with a little bit of the oil until it starts browning
8. Add the onion, peppers and garlic. Fry until soft.
9. Turn down the heat on the hob add Korma paste, turmeric and mix well.
10. Add the passata, puree and coconut milk and simmer for 5-10 minutes.
11. Serve with rice and coriander as garnish.