



**Day 14**  
**Serves: 4-6**  
**Preparation time:**  
**15 min**  
**Cooking time:**  
**1h30 min**

**Ingredients:**

- 800g boneless stewing lamb cut into cubes
- 1 tablespoon (15ml) TOP CLASS Mild Curry Powder
- 2 tablespoons (30ml) oil
- 2 onions, sliced
- 1 teaspoon (5 ml) black pepper
- 1 x 410g tin tomatoes
- 1 sachet IMANA Mild Natal Curry Cook-in-Sauce
- 300ml water
- 3 large potatoes, diced

- Pastry:**
- 1 roll of ready rolled puff pastry
  - 1 egg, lightly beaten

**Method:**

1. Roll meat in the TOP CLASS Mild Curry Powder. In a heavy based saucepan, add the oil and fry meat in batches until browned adding a little extra oil if necessary. Remove the meat and set aside.
2. In the same pan fry the onions then add the browned meat, black pepper, tomatoes.
3. Add the water and then stir in the sachet contents of IMANA Mild Natal Curry Cook-in-Sauce and bring to the boil while stirring.
4. Reduce heat and simmer covered for about 1 hour then add the potatoes and cook for a further 10 -15 minutes until potatoes are soft and mixture has thickened slightly.
5. Allow to cool then spoon filling into a deep pie dish. Lightly roll out the puff pastry and lift it over the pie dish and trim the edges. Brush the pastry with egg and decorate with left over pieces of pastry.
6. Bake at 200°C for 15 minutes or until pastry has browned and is light and crispy.
7. Sprinkle with paprika and serve with a fresh salad of garden greens.



**This Recipe Uses**