

Daging Kambing Goreng — Fried Mutton Chops

Serves: 4 to 6

Preparation Time: 30 minutes

Cooking Time: 1 to 2 hours depending on the cut of the mutton

Ingredients

500g	frozen mutton or lamb chops, defrosted in the fridge for 8 hours
1 tbsp	coriander seeds or coriander powder
1 tbsp	cumin seeds or cumin powder
30g	ginger, peeled
6 cloves	garlic, peeled
500 ml	coconut milk
2 cups	water
1 tbsp	tamarind pulp mixed with 3 tbsp water and kneaded well to extract the juice
½ tsp	salt
½ tsp	sugar
2 tbsp	vegetable oil



Method

1. Wash the mutton chops, drain well. Pound the coriander seeds, cumin seeds, ginger and garlic till fine and place in a saucepan with the coconut milk, mutton chops and water. Bring to boil.
2. In the meantime, squeeze out the tamarind juice and discard the pulp and add the juice to the mutton mixture with the salt and sugar. Boil again and reduce heat and simmer for about 1½ hours till the meat is tender.
3. Remove mutton and drain well. Heat the oil and when it is hot, fry the chops for 3 minutes on each side till browned. Serve with the thick sauce.