



## Lamb Kofta Curry

Ingredient	10 Portions	50 Portions	100 Portions
Lamb Kofta Mince	1kg	5kg	10kg
Fresh Coriander	40g	200g	400g
Curry Sauce	As needed	As needed	As needed

### Method

1. In a heavy bottomed pan, warm some olive oil and cook the lamb mince.
2. In a separate pan, prepare FFT curry sauce following the recipe.
3. Once the lamb is cooked and there are no lumps add the curry sauce to the lamb, mixing well until the correct consistency is achieved.
4. Adjust the heat and seasoning to your school preference.
5. Garnish with chopped coriander and serve.

**Allergens** Celery, Mustard