



MASSINGBERD - MUNDY

Lincoln Red

B E E F

Jon's Tasty Thai Curry

Do not be intimidated by the ingredients list – this curry is deceptively easy! Let cook all afternoon and be rewarded with a deep, warming curry that will have you coming back for a second helping.

Ingredients: (serves four)

- 3 tbsp sunflower oil
- 8 cardamom pods, split
- 1 piece of cinnamon stick
- 6 cloves
- 800g braising steak
- 1 large onion
- 2in piece of ginger, grated
- 4 garlic cloves, crushed
- 4 tsp paprika
- 2 tsp cumin
- 1 tsp coriander
- 1tsp salt
- 1/4 tsp cayenne pepper
- 570ml water
- 85g full-fat yoghurt
- 1 can chopped tomatoes
- 1 large red pepper, cut into large chunks

To make:

- Sweat the onions and garlic in 1tbsp oil in a large pan. Once soft and golden in colour, add your mince, and fry off until brown.
- Add two cans of chopped tomatoes (blended for a smoother finish), and add 1tbsp basil, 1 tsp oregano, and salt and pepper to taste. Cook on low for 1 hour.
- Meanwhile, make the white sauce. Melt 30g of butter in a saucepan, take off the heat and add 30g of plain flour. Mix thoroughly until well combined, about 30 seconds, to cook out the flour. Slowly add in 300ml of milk, a splash at a time, letting it fully incorporate before you add the next splash – this should stop it from getting lumpy. Once all the milk has been added, and the sauce is smooth, add salt and pepper to taste. If your sauce is a little too thick for your liking, add a splash more milk.
- To assemble, start with two ladlesful of your red sauce in a large square baking dish, and then add a layer of lasagne sheets. Add one ladle of your white sauce on top, then two more spoons of your red, and a handful of grated cheddar. Top with lasagne sheets and repeat until all your sauce is used – you should finish with white sauce on the final layer. Top with grated cheddar and sliced mozzarella if desired, and bake in a 180-degree oven for 40-45 minutes, or until the pasta is cooked through and the sauce is golden and bubbling.
- Let stand for ten minutes before cutting, and serve with topped with fresh basil, a side salad, and chunky chips.

Tag @massingberd_mundy to show us your Massingberd-Mundy meals!