

## **NYALA LAMB CURRY & CREAMY SAMP**

### **INGREDIENTS:**

#### **For the Lamb Curry:**

**8–10 kg stewing lamb, cut into chunks (bone-in optional)**  
**20 onions, thinly sliced, approx. 5 kg**  
**20 cinnamon sticks, approx. 100 g**  
**±20 star anise, approx. 50–75 g**  
**20 tablespoons biryani powder, approx. 140 g**  
**20 teaspoons ginger and garlic paste, approx. 100 g**  
**20 tablespoons mixed masala, approx. 140 g**  
**10 tablespoons paprika, approx. 70 g**  
**10 teaspoons turmeric powder, approx. 30 g**  
**20 tomatoes, grated (optional), approx. 4 kg**  
**Salt and black pepper, to taste**  
**600 ml cooking oil**  
**5 litres boiling water (add more as needed for gravy)**

#### **For the Creamy Samp:**

**5 kg Nyala Easy Cook Samp**  
**20 litres water (plus extra if needed)**  
**10 onions, chopped, approx. 2.5 kg**  
**600 g margarine or butter**  
**5 cups powdered milk**  
**2.3 kg cream cheese**  
**2 cups fresh parsley, chopped, approx. 100 g**

### **METHOD:**

#### **For the Lamb Curry:**

- 1. Heat the oil and whole spices: In one or more large heavy-bottomed pots, heat the cooking oil over medium heat. Add the cinnamon sticks and star anise and fry briefly until fragrant, stirring to prevent burning.**

- 2. Sauté the onions:** Add the sliced onions and cook, stirring frequently, until softened and lightly golden. Take your time here, good colour builds flavour.
- 3. Add the paste and spices:** Stir in the ginger and garlic paste and cook until aromatic. Add the mixed masala, turmeric, paprika, and biryani powder. Fry gently, stirring constantly, until the spices are toasted and fragrant. Add small splashes of water if the mixture begins to stick.
- 4. Brown the lamb:** Add the lamb pieces and mix well to coat with the spice mixture. Cook uncovered, stirring occasionally, until the lamb is browned and any released liquid begins to reduce.
- 5. Add tomatoes and begin cooking:** Stir in the grated tomatoes if using, season lightly with salt and pepper, and cover. Cook until the tomatoes break down and the sauce starts to thicken.
- 6. Add water and slow cook:** Pour in the boiling water and bring to a gentle boil. Reduce the heat, cover, and simmer slowly until the lamb is tender and the gravy is rich and well developed. Stir occasionally and add more boiling water if needed to maintain the desired consistency. Taste and adjust seasoning before removing from the heat.

#### **For the Creamy Somp:**

- 1. Cook the samp:** Rinse the samp thoroughly, then place in large heavy-bottomed pots with enough water to cover generously. Bring to a boil, reduce the heat, and simmer until the samp is soft and fully cooked, stirring occasionally. Drain off excess liquid if necessary.
- 2. Sauté the onions:** In a separate pot, melt the margarine or butter and sauté the chopped onions until soft and translucent.
- 3. Combine and enrich:** Add the cooked onions to the samp along with the powdered milk and cream cheese. Stir well to combine and return to low heat.
- 4. Simmer until creamy:** Cook gently, stirring frequently, until the mixture is smooth, creamy, and well blended. Add a splash of water if too thick. Stir through the chopped parsley just before removing from the heat.
- 5. Serve together:** Spoon generous portions of creamy samp onto plates and top with the lamb curry and gravy. Serve hot.