

This was actually a bit of Pork Loin which was intended for a different recipe, but knives are good when the are sharp!

## **Ingredients:-**

500g of Pork loin, cut into cubes

1/4 Tsp of Turmeric

1/2 Tsp of Chilli Powder

5 Cloves of Garlic, minced

3 Green Chillies, finely chopped

A Thumbnail of Ginger, grated

Juice of 1 Lime

200ml of Stock

1 Onion, finely diced

5 Curry Leaves

Salt to season

1 Tbsp of Punjabi Spice Mix (See Below)

4 Cloves

A handful of Coriander Leaves to garnish

10 Peppercorns

A sprinkle of Black Lime Powder

Oil to fry

## **Punjabi Spice Mix Ingredients:-**

**Cumin Seeds** 

Mustard Seeds Fenugreek Seeds Nigella Seeds Fennel Seeds

## **Method:-**

- (1) Toast the Punjadi Spice Mix until it is aromatic and set aside.
- (2) When cool add the Cloves and Peppercorns and grind to a fine powder.
- (3) Heal Oil in an ovenproof dish or Dutch Oven.
- (4) Add the Onions, Garlic, Ginger, Curry Leaves and Chillies.
- (5) Fry until softened.
- (6) Add the Turmeric & Chilli Powder and stir for a further minute.
- (7) Add the Pork and stir to coat with the Onion mixture.
- (8) Add the Punjadi Spice Mix and astir well.
- (9) Add the Vegetable Stock and allow to simmer.
- (10) Add the Coriander Leaves.
- (11) Cover with a lid and place in the oven at 160C for 2 to 2 ½ hours.
- (12) Return to the hob on a medium heat and allow the sauce to reduce.
- (13) Add the Lime juice and sprinkle of Black Lime powder and garnish with Coriander leaves.

We served ours over boiled rice. This was a rich and well spiced dish without excessive heat. Very tasty indeed.