



Arvinda's

A *fresh* APPROACH TO COOKING INDIAN



Cashew Encrusted Curry Masala Rack of Lamb

Recipe created by Shawn Monaghan (Executive Chef) - Mascola Catering

Ingredients:

2 racks of lamb
150 g cream cheese
1/2 cup cashew (crushed)
1/4 cup **Arvinda's Curry Masala** (if desired, add more)
1 white onion diced
1 carrot diced
1 not two ripe mango diced
1 clove garlic pressed
1 cup white wine
salt and pepper to taste

Method of Preparation:

Heat a skillet up really hot. Season lamb with salt and pepper and a pinch of **Arvinda's Curry Masala**.

Carefully add oil to skillet and sear off each lamb rack until you have a golden brown appearance on the lamb. Let lamb cool, in the hot pan you seared the lamb in and discard half the oil and bring pan back to a med heat and add onions, carrots and sauté ... then add mango ... and finally add the garlic, sauté then deglaze the pan with the white wine getting all the bits from the bottom and simmer until desired consistency for your sauce.

When lamb is cool mix the rest of your **Arvinda's Curry Masala** and the cream cheese together until its incorporated. Take carefully spread the cream cheese over the cooled lamb until covered. Take the crushed cashews and add to the top of the lamb covering all the cream cheese. Bake at a low temperature for 20-25 min or until desired temp is met.

Serves 2.

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