



BEEF AND SPICY EGGPLANT CURRY

Ingredients:

- 500g blade steak, diced
- 2 tablespoons ghee
- 1 large brown onion, finely diced
- 2 garlic cloves, minced
- 2 teaspoons coriander powder
- 2 teaspoons turmeric
- 1 teaspoon cumin powder
- 1 can diced tomatoes
- 1/2 Jar The Berry Farm Spicy Eggplant Pickle
- 1 teaspoon The Berry Farm Chilli Sambal (or to taste)
- Salt & Pepper to taste

Directions:

1. Sauté onions, garlic in ghee in a large saucepan for 3 minutes.
2. Add diced steak and cook for 1 minute to seal in the meat juices. Add spices and cook for 1 minute. Add tomatoes, The Berry Farm Spicy Eggplant Pickle and The Berry Farm Chilli Sambal.
3. Cook at a low simmer for 15 minutes, and then add 125 ml of warm water. Continue cooking, covered for about 45 minutes to 1 hour until the meat is tender and you can cut it with a fork.
4. Check the volume of liquid once or twice and add more warm water as needed. Season to taste and return the meat to the sauce. Serve with Basmati rice.