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Braised Lamb Casserole

INGREDIENTS

1 3/8 kg Boneless lamb.
80 ml Rice wine.
60 ml Light soya sauce.
40 ml Dark soya sauce.
60 ml Hoisin sauce.
350 ml Chicken stock.
900 ml Water.
4 Spring onions.
60 gm Sugar.
20 gm Ginger sliced finely.
10 gm Peppercorns.
4 Star anise.

PREPARATION:

1. Cut the meat into five cm cubes cook in water for 10 minutes then drain.
2. In a large pot add the meat and all the remaining ingredients. Stir well and bring to the boil. Skim off any fat from the surface. Cover and simmer for about one-and-a-half hours. Again skim off fat, if any and serve.