

# JAPANESE KEEMA CURRY



GOES GREAT WITH...

A simple green  
salad

EXTRAS  
#65

## ALSO WORKS A TREAT WITH...

- Lamb mince or finely chopped mushrooms

## RAISE YOUR GAME BY...

- Stirring 60g grated cheese into the curry before serving



# JAPANESE KEEMA CURRY

Keema (mince) curry is now a very popular choice on menus in Japan, and there tends to be two different sorts - either cooked dry or with a rich roux-thickened sauce. They are generally slightly sweeter than Indian keema dishes, and in Japan it's often topped with a raw egg yolk, but a fried egg works just as well!

Prep 10 mins	Cook 1 hr
Heat 	Serves 4

500g **pork, beef or veggie mince**

1 **carrot** - peeled and finely chopped

150g **peas** (fresh or frozen)

1 **onion** - finely chopped

30g **butter**

2 tbsp **Worcestershire sauce** or use a vegan alternative

2 tbsp **tomato ketchup**

2 tbsp **soy sauce** (any type)

2 tbsp **plain flour**

300g **Japanese or sushi rice**

**Pickled ginger** and 4 **fried eggs** to serve (optional)

3 tsp



**HALDI BLEND**

2 tsp



**METHI BLEND**

1 tsp



**MIRCHI BLEND**



Fry the carrot and onion in 1 tbsp oil for 10 minutes or until soft and translucent



Add the mince and fry for 10 minutes or until beginning to brown around the edges, breaking up any lumps as it cooks



Cook the rice in a covered pan with 425ml water for 15 minutes or until all the liquid is absorbed and the rice is cooked through. Leave to stand with the lid on for 5 minutes



Add the peas, Worcestershire sauce, ketchup, soy sauce and 300ml water to the mince then cover and cook for 10 minutes or until the mince is cooked through



In a separate pan melt the butter then stir in the flour until fully incorporated. Cook for 3 minutes or until the flour has slightly darkened then add 3 tsp **HALDI BLEND**, 2 tsp **METHI BLEND** and 1 tsp **MIRCHI BLEND** and mix again until the spices are incorporated



Stir the curry roux into the mince then cook for 5 minutes over a low heat or until the sauce is smooth, rich and thick, stirring regularly



Serve the curry topped with a fried egg (if having), with the rice and pickled ginger (if having) on the side