

Kanniri Clam Shourwa with Lamb Keema



Serves 6 people

Ingredients

canola oil	2 Tbsp
Lamb Keema mixture	(see preparation)
fresh turnips	1 cup, peeled and sliced into thin strips
fresh carrots	1 cup, thin julienne
chick peas	1 cup, cooked
Clam and Chicken Stock	(see preparation)
clams, fresh local	3-4 lbs, cleaned
salt to taste	

Cooking Method (to assemble Shourwa)

- I. Place oil in a large deep skillet over medium high heat. Add in the lamb mixture and sauté until done and most of the juice from the lamb has cooked away. Add in the carrots and fennel. Sauté until slightly tender. Reduce heat to low.
- II. Slowly pour the simmering Clam and Chicken stock into the skillet of Lamb Keema and vegetables. Add in the chick peas and stir all together. Allow the **Shourwa** to come back to a slow simmer for 2 minutes. Add salt to taste.
- III. Place the clams evenly across the top. Cover the skillet until the clams have opened, approximately 5-8 minutes (more time for large clams). Set aside any clams that have not opened.
- IV. Evenly portion the **Shourwa** into 6 large soup bowls, Placing the clams on top. Garnish with crisp fried Kari leaves.

Enjoy!

Lamb Keema Mixture

garlic, fresh	3 medium cloves, finely grated
ginger, fresh	½" piece, finely grated
Serrano chili pepper	1 small, finely minced
Spice Mix	(see list)
lamb, fresh organic	1 lb ground

Spice mix for lamb keema mixture

Grind together in a mortar and pestle:

sea salt	1 tsp
ground cumin	½ tsp
ground coriander	½ tsp
ground turmeric	½ tsp
paprika	½ tsp
ground red chili pepper	¼ tsp
coarse ground black pepper	¼ tsp

Place spice mix, fresh garlic, ginger, Serrano pepper, spice mix and lamb in a stainless steel bowl. Mix until evenly blended. Cover and let stand for 1 hour allowing flavors to blend.

Clam and Chicken Stock

canola oil	¼ cup + 1 T butter
yellow onion	1 medium, thinly sliced
cumin seed	1 tsp
Spice Mix	(see list)
Garlic, fresh	3 cloves, finely grated
Ginger, fresh	½" piece, finely grated
clam juice	3 cups
chicken stock	4 cups
black pepper	coarse ground to taste

Spice mix for clam and chicken stock

Grind together in a mortar and pestle:

sea salt	½ tsp
ground cumin	½ tsp
ground coriander	½ tsp
ground turmeric	½ tsp
paprika	½ tsp
ground chili pepper	¼ tsp

Then mix in:

bay leaves	2 small
cloves	1 tsp
cardamom	8 pods
cinnamon	2 sticks

Stock Preparation

- I. Heat oil and butter in a medium stock pot over medium high heat. Add in whole cumin seeds to roast for 1 minute, then add in onions to sauté until tender, 3 minutes. Stir in the spice mix and continue cooking for 1 minute. Stir in the fresh garlic and ginger, blending all together, sauté for 1 minute to golden brown.
- II. Pour in the clam juice and the chicken stock. Add coarsely ground black pepper to taste. Reduce heat to simmer, allowing flavors to blend.

Roti is located at
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