

# Kofta Curry for 60 (Curried Meatballs)

Paul Gioia

## Ingredients

	6	Serve 60
<b>Kofta</b>		
Mince meat	750gm	7.5kg
Brown onion, finely chopped	1	2kg
Garlic, finely chopped	1 cloves	1 head
Ginger, finely chopped	1 tsp	3 tbs
Fresh coriander	3 tbs	2 cups
Salt	1 tsp	3 tbs
Garam masala	1 tsp	3 tbs
<b>Gravy</b>		
Canola oil	3 tbs	2 cups
Brown onions, finely chopped	2	4kg
Garlic, finely chopped	2 cloves	2 heads
Ginger, finely chopped	1 tbs	2/3 cup
Turmeric	1 tsp	3 tbs
Garam masala	1 tsp	3 tbs
Tomatoes, chopped	1 tin	10 tins
Salt	1 tsp	3 tbs
Fresh coriander	2 tbs	1 1/2 cups
Green beans, halved	200gm	2kg
Yellow button squash, sliced	4	4.5kg
Carrots, sliced	2	5 kg
Lemon juice, or to taste	1-2 tsp	3-6 tbs

## Instructions

*Koftas:* Mix mince-meat thoroughly with all other ingredients. Shape into small balls.

*Gravy:* Heat oil in a large heavy frying pan and brown the koftas. In the same pan fry the onion, garlic and ginger until soft and golden (put garlic in towards end). Add turmeric, garam masala and fry for 1 minute. Add tomatoes, salt and koftas. Cover and simmer for about half an hour or until gravy is thick and koftas tender. Stir in chopped herbs and lemon juice.

Serve with rice and chapatis.