Brick Lane is famous for its restaurants selling delicious curries. This is how you could make bhuna gosht, a lamb curry.

**Spices...**

- 1 teaspoon of ground cumin
- 1 teaspoon of turmeric
- 2 peeled and crushed garlic cloves
- 1 teaspoon of paprika
- 2 teaspoons of ground coriander*
- ½ teaspoon of chilli** powder

* cilantro  **chili

1. Mix the lamb with the spices in a bowl.
2. Melt the butter in a saucepan over a medium heat.
3. Stir in the onion, salt and the lamb mixture. When the onion turns brown, add the water.
4. Leave the pan on a low heat for ten minutes, then add a bit more water and turn up to a medium heat.
5. Let the bhuna simmer for 25-30 minutes. Then add the lemon juice, tomatoes and pepper.
6. Stir for five minutes, then serve.

1 chopped onion
3 chopped tomatoes
750g/1¼ lb chopped lean lamb
55g/2oz. butter
120ml (¼ pint) water
4 tablespoons lemon juice
a pinch of salt and pepper

You could serve the bhuna gosht with some basmati rice or Indian bread.