
Beef korma slow cooker

- **12 Ingredients**
 - **3 Method Steps**
-

- ☐
1 tbsp peanut oil
- ☐
1 tbsp finely chopped ginger
- ☐
2 garlic cloves, finely chopped
- ☐
80g (1/3 cup) korma curry paste
- ☐
1.5kg beef oyster blade steak, cut into 5cm pieces
- ☐
185ml (¾ cup) tomato passata
- ☐
55g (1/2 cup) almond meal
- ☐
185ml (3/4 cup) Bulla Cooking Cream
- ☐
130g (1/2 cup) yoghurt
- ☐
2 tsp cornflour

- ☐

Fresh coriander sprigs, to serve

- ☐

Steamed [rice](#), to serve

- **Step 1**

Heat the oil in a large saucepan over high heat. Add the ginger and garlic and cook stirring for 1 minute or until softened. Add the korma paste and cook for 1 minute or until aromatic.

- **Step 2**

Add the beef to the saucepan and cook, stirring often, for 5 minutes or until the beef changes colour. Add the passata, almond meal and 185ml (3/4 cup) water. Transfer to the slow cooker. Cover and cook on High for 3 hours or until the beef is tender.

- **Step 3**

Combine the cream, yoghurt and cornflour in a jug. Add to the slow cooker and stir well. Cook for 20 minutes or until the beef is very tender and sauce has thickened. Sprinkle with coriander. Serve with steamed rice.
