

Sweet/Savory Indian dish with beef and rice

Ingredients (for 4 people):

- 500g minced beef
- 1 onion
- 2 apples Golden
- 2 bananas
- 2 large tomatoes
- 1 lemon
- 1 glass of milk
- 1 cup raisins previously soaked
- Spices: Curry or Ras El Hanout + Colombo

Scald tomatoes and peel. Peel the golden apples. Cut the onion, apples, tomatoes and bananas into pieces not too small.

Saute onion in oil, then add minced meat. Sprinkle with a large tablespoon of spices.

Stir in the lemon juice and milk.

Add raisins, apples and tomatoes.

At the end, add bananas so they are not overcooked.

Cover and cook over low heat for about 30 min.

Serve with white rice.