



CHEF, RECIPE

Gordon Ramsay's Meatballs in Coconut Milk: A Flavor Explosion You Can't Miss

superman · 10 September 2024

Gordon Ramsay's Meatballs in Coconut Milk recipe is where traditional flavors meet innovative flair. This dish brings together succulent meatballs in a creamy, aromatic coconut milk sauce, creating a fusion of rich tastes and textures.

Perfect for impressing dinner guests or enjoying a special family meal, this recipe is a must-try!

Meatballs in Coconut Milk

Equipment

- Frying pan
- Knife
- Mixing bowl

- Sieve
- Wooden spoon
- Measuring spoons

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includes 6 stainless steel knives with non-stick color coating, color-coded blades to prevent cross-contamination, matching blade guards, and ergonomic handles.

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Ingredients

- 500g minced beef
- 1 onion
- 2 cloves garlic
- 1 tablespoon olive oil
- 1 teaspoon dried chili flakes
- 3-4 tablespoons milk
- 50g breadcrumbs
- 1 teaspoon coriander seeds
- 3-4 cardamom seeds
- 1 teaspoon turmeric
- 1 pinch cinnamon
- 2 dried chilies
- 1 stalk lemongrass
- 1 thumb-sized piece fresh ginger
- 400ml coconut milk

- 250ml chicken stock
- Zest and juice of 1 lime
- Salt and pepper to taste

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features global-inspired, accessible recipes for all skill levels, packed with tips and Gordon Ramsay's trademark humor, making it a must-have cooking companion.

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Instructions

1. Prepare Meatballs:

- Finely chop onion and garlic.
- Heat 1 tablespoon olive oil in a frying pan. Add onion and garlic; cook until soft. Add chili flakes and cook for 2 minutes.
- In a mixing bowl, combine minced beef, cooked onions, garlic, chili flakes, milk, and breadcrumbs. Season with salt and pepper.
- Shape mixture into golf-ball-sized meatballs.

2. Cook Meatballs:

- Wipe out the pan, add a touch of olive oil, and heat.
- Gently place meatballs in the pan and cook until browned on all sides.

3. Prepare Coconut Milk Broth:

- Add coriander seeds, cardamom seeds, turmeric, cinnamon, dried chillies, lemongrass, and sliced ginger to the pan. Cook for 1 minute.
- Pour in chicken stock and bring to a boil.

- Add coconut milk, making sure it just covers the meatballs. Simmer gently for 8-10 minutes.

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4. Finish:

- Check seasoning. Add lime zest and juice before serving.

5. Serve:

- Serve meatballs with generous amounts of the coconut broth.

Gordon Ramsay's Meatballs in Coconut Milk recipe is a testament to the chef's talent for blending classic and contemporary cuisine.

With its flavorful meatballs and luxurious coconut milk sauce, this dish not only satisfies the palate but also offers a comforting and memorable dining experience. Give it a try and elevate your cooking to new heights!