
Basic Malaysian Curry

Asian | Main Course | Serves 4

Ingredients:

3	large	Potatoes
300	g	Soy Nuggets
300	mL	Coconut Milk
2	tsp	Sugar (White)
2	tsp	Soy Sauce
1½	tsp	Salt
2	tsp	Lemon Grass
4		Star Anise
8		Curry Leaves
1	tsp	Chili Powder
3	tsp	Malaysian Curry Powder
1	tsp	Turmeric



Directions:

Cut the potatoes and soy nuggets into bite sized pieces and lightly fry the potatoes in oil. Once the potatoes begin to brown, add the soy nuggets and continue frying. Once the potatoes are almost cooked through, remove from heat and set aside.

Mix the Malaysian curry powder, turmeric and chilli powder in a 3:1:1 ratio, then add enough water to turn this mix into a thick mud.

Using a low heat and a lot of oil, gently cook the curry mud with the curry leaves, star anise and lemon grass. Stir constantly. For best results, cook for up to 1 hour or at least until mix becomes very fragrant and red. This mix can then be frozen, if desired.

Add the coconut milk and continue cooking for a few minutes.

Add water to the pan - you should notice a red layer on top of the mixture. Around 150mL of water is a good start, but adjust as necessary to keep the consistency right throughout the cooking.

Add salt, soy sauce and sugar. Adjust quantities according to taste.

Turn up the heat and add the potato and soy nugget pieces to the pan. Cook until the potato is fully cooked. Add water as needed, but allow curry to reduce slightly.

Serve over rice.

Notes:

If you don't like your curry too spicy, lower the chilli powder to 1/2 tsp.

If you are going to freeze the curry mud, it's best to remove the curry leaves first, as they become brittle from the freezing and end up breaking into pieces when you reheat.

Prep Time: 15 min | **Cooking Time:** 90 min

Source: ID Cafe