

CHUCK ROAST MATSAMAN CURRY

SERVES

4



INGREDIENTS

450g beef shoulder (chuck roast) or stew beef, sliced

3 tablespoon whole raw peanuts

4 cup water

1 medium-sized potato, cut into 2-3cm cubes

1 tablespoon cooking oil (soybean, peanut or corn oil)

3-4 tablespoon **Exotic Matsaman Curry Paste**

1 1/2-2 cups **Exotic Coconut Milk**

6 whole Thai cardamom seeds, cracked and dry roasted*

1 inch piece of cinnamon stick, dry roasted*

2 tablespoon **Exotic Fish Sauce**

1 tablespoon **No.1 Palm Sugar Candy** (or brown sugar)

½ tablespoon **Exotic Tamarind Puree**

¼ large white onion, cut into pieces (or 12 peeled whole white pearl onions)

INSTRUCTIONS

Open the coconut milk and scoop the thick coconut cream from the top and set aside.

Bring the 4 cup of water, beef and peanuts to boil, skimming any foam/build up from the surface for about 5 minutes.

Lower heat to medium and continue to cook at a low boil uncovered, for approximately one hour. Remove from the heat and set aside.

Separately, bring the potatoes to boil in enough water to cover for approximately 20 minutes until just slightly under-cooked. Drain and discard the potato water and set potatoes aside.

Heat oil in a large wok (or other large heavy bottom pan) over medium heat, add the curry paste and cook briefly until fragrant.

Add the reserved coconut cream and fry until it begins to separate, stirring constantly. Add the boiled beef and peanuts in its broth and remainder of coconut milk, fish sauce, palm sugar, tamarind, cinnamon stick, potatoes and onion. Bring to a boil. Reduce heat to low and cook 10 minutes.

Adjust seasoning with fish sauce, palm sugar and tamarind water to taste. Massaman curry should be slightly sweet with a very subtle sour note from the tamarind. Serve with pickled ginger or cucumber relish as condiments.

This curry is even better the next day, reheated, so make a double portion and freeze any left-overs.

