

## RECIPE: Kaeng Massaman – Massaman Curry

### Ingredients

100gr chicken or beef  
½ cup potatoes cut into squares  
(previously boiled in water)  
1/4 onion cut into 4 equal pieces  
2 tablespoons massaman curry paste  
200ml coconut milk  
3 cardamoms  
1 tablespoon fish sauce  
½ tablespoon palm sugar  
1 tablespoon tamarind paste  
½ cup peanuts  
1 stick of cinnamon

### Ingredients Massaman curry paste

1 big dried red spur chilly and soak in water about 30 minutes  
1 clove garlic, sliced  
1 shallot sliced  
1 lemongrass, thick bottom third only, outer layers removed, inner part finely sliced.  
3 slices galangal, sliced finely  
1 teaspoon kaffir lime rind, finely sliced (take out stem)  
1 coriander root, finely sliced  
1/4 teaspoon salt  
1 teaspoon coriander seeds  
1/4 teaspoon cumin seeds  
5 peppercorns black pepper  
1 star anise

### Preparation of curry paste

Dryfry the dried spur chili, garlic, shallot, lemongrass, galangal and cardamon in a wok without oil. Afterward put ingredients in a blender and blend to a paste.

### Preparation of massaman curry

Heat oil in wok, panfry the curry paste and add coconut milk. Then add onion and keep stirring to prevent burning. Add the chicken, add potatoes, sauce, salt and sugar,. Let it simmer and reduce the sauce. Lastly add the kaffir lime and cinnamon stick.