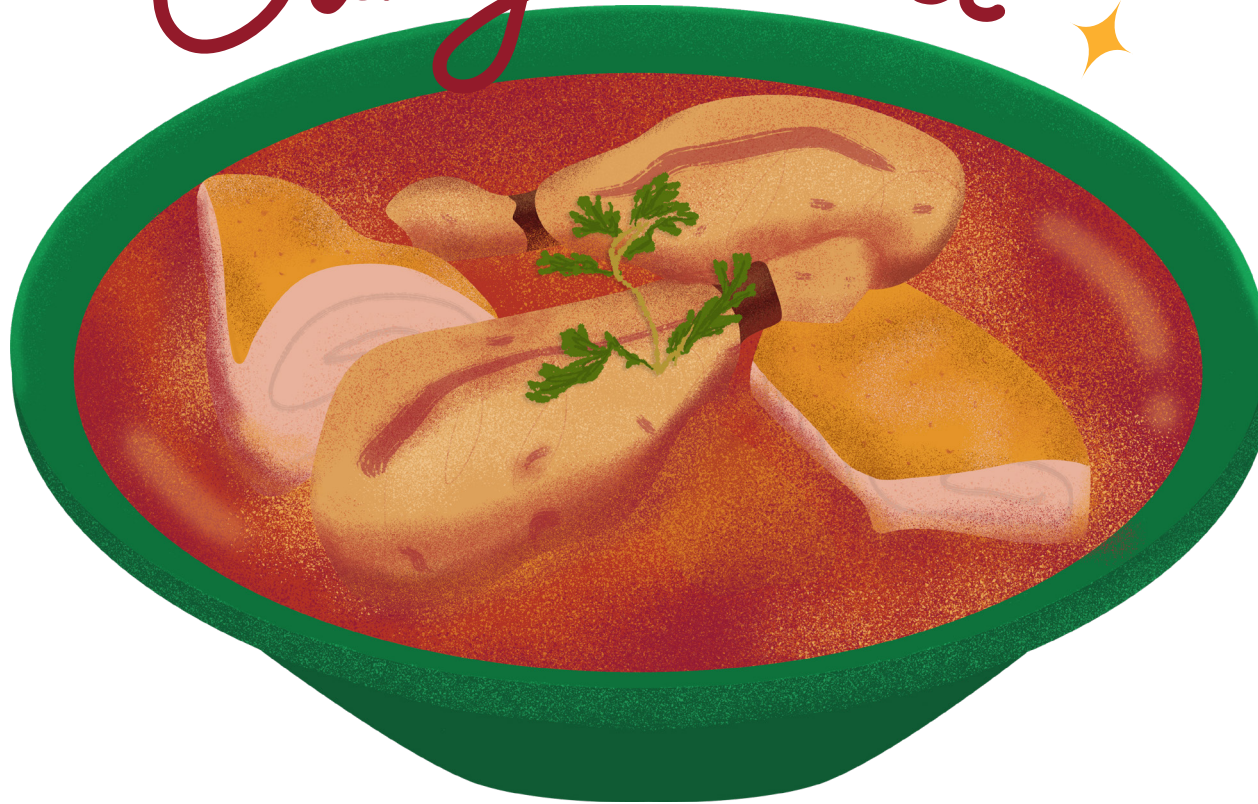


recipe:

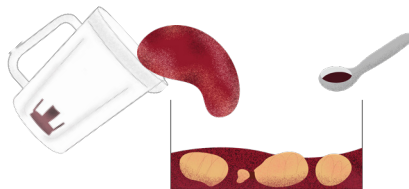
Curry Debal



Preparation



1. Blend paste ingredients into a fine paste.



2. Marinate chicken pieces in soy sauce, 1 tablespoon vinegar, and some of the blended paste for 30 minutes. Cut other cooked meats into bite-sized pieces, if using.



3. Soak tamarind pulp in ½ cup water to extract around 1 tablespoon of juice.

Ingredients

Paste

To be blended into a paste:

- 1 teaspoon canola oil
- 1 teaspoon mustard seeds
- 300g roughly chopped shallots or peeled onions
- 3 cloves peeled garlic
- 30g candlenuts
- 30g peeled ginger
- 2 tablespoons chilli powder

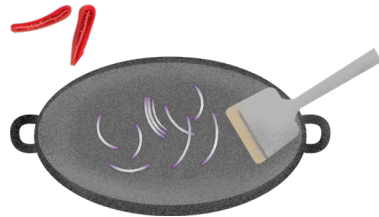
Other

- Chicken, cut into large pieces. *Optional: Add any other cooked meat of choice (e.g. sausages, pork ribs, duck – leftover meats were traditionally added)*
- 1 teaspoon thick soy sauce
- 3 tablespoon white vinegar
- 1 tablespoon tamarind pulp
- ½ cup water
- ½ cup canola oil
- 30g young ginger, sliced into thin strips
- 2 onions, peeled and cut into quarters
- 4 red chillies, slit with stalks retained
- 1 teaspoon mustard
- 6 peeled potatoes, cut into quarters
- 15 French beans, sliced in half, then cut at an angle
- Whole cabbage leaves
- Salt to taste

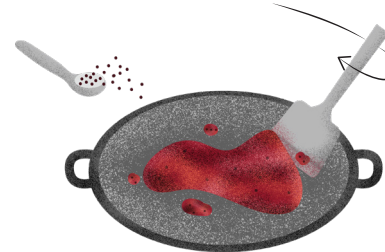
Cooking method



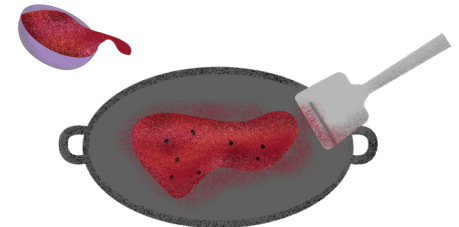
1. Heat ½ cup of oil in a large wok or pot and fry the ginger strips till golden brown. Remove.



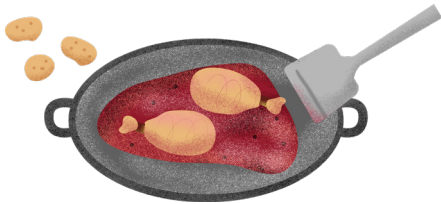
2. Sauté onions for 30 seconds. Remove. Sauté slit chillies and remove.



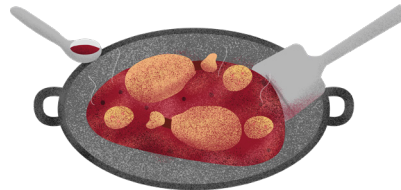
3. Fry remaining blended paste in the wok oil and stir in mustard. Stir-fry paste until oil floats to the top.



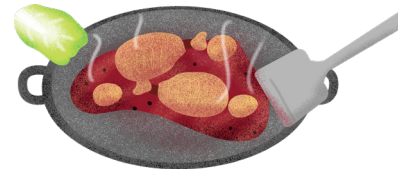
4. Drain marinade from chicken and slowly stir marinade into the paste being fried.



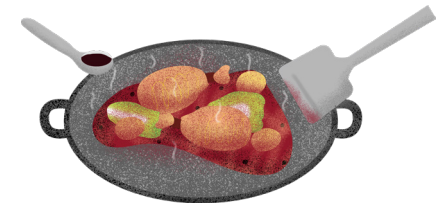
5. Add in chicken pieces and potatoes, then coat the pieces in the fried paste.



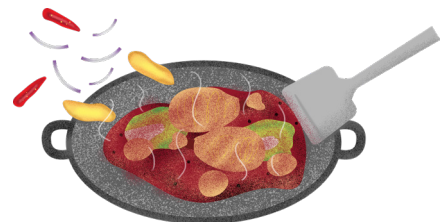
6. Add 1 tablespoon of tamarind juice and water, enough to cover the chicken.



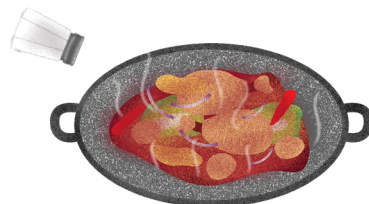
7. Boil for 10 minutes over high heat, then lower heat before adding vegetables (if using).



8. Simmer until vegetables are cooked and chicken is tender, then add remaining vinegar.



9. Add other cooked meats (if using) and add in the fried ginger strips, onions and chillies, and cook for a few minutes to ensure all the meat has been heated through.



10. Taste and add salt accordingly, or add water if more gravy is preferred. Simmer for a few more minutes and let rest for at least 30 minutes before serving.



11. Serve with rice or baguette and enjoy!