



Creamy Coconut Curry

Description

A rich and aromatic coconut curry with tofu and fresh vegetables, infused with Indonesian spices and creamy coconut milk.

Ingredients

For the Curry Paste:

- 50 g brown sugar
- 20 g kemiri (candlenuts)
- 20 g galangal
- 15 g ginger
- 1 g red chili
- 2 g coriander seeds
- 2 g black pepper
- 3 g garlic
- 3 g shallot
- 5 g turmeric
- Salt, to taste

For the Curry:

- 1 g lemongrass
- 4 pieces tofu (cubed)
- 120 g cabbage
- 100 g carrot (sliced)
- 100 g long green beans
- 60 ml coconut milk
- Oil, for cooking

Instructions

Curry Paste:

1. Blend ingredients

Add all curry paste ingredients into a blender and blend until smooth

Curry:

1. Start the base

Heat oil in a pan and add lemongrass.

2. Cook the paste

Add the curry paste and fry for a few minutes until fragrant.

3. Add tofu

Add tofu and cook until slightly golden.

4. Add vegetables

Add cabbage, carrot, and long beans. Stir well.

5. Finish the curry

Pour in coconut milk and add a pinch of salt.

Let simmer until the curry thickens to your desired consistency

Yield

- 1 portion (serves how many people??)

Tips

- Adjust chili for desired spice level.
- Simmer gently to prevent coconut milk from splitting.