



Beef massaman curry

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

800 g sirloin steak, or beef ragout

2 tbsp massaman curry paste

Cut the beef into 5 cm chunks and mix together with the curry paste.

2 cinnamon sticks

10 cardamom, whole

5 cloves

500 ml coconut milk

250 ml bouillon

3 tbsp fish sauce

3 tbsp tamarind purée

3 tbsp palm sugar, ground

Mix the liquid ingredients, then add the spices and sugar.

3 potatoes, waxy

2 cm ginger

Peel the potatoes and cut into 2 cm chunks. Peel and grate the ginger.

(For)varm ovnrummet til 180°C i Varmluft fugtig

Put the meat, potatoes and ginger into the porcelain dish and pour over the liquid. Put the porcelain dish on to the wire shelf in the preheated cooking space. Cooking

Sæt retten ind

Varmluft fugtig 180°C i 1 Timer

55 g peanuts, salted

Garnish the finished dish with peanuts.

Tilbehør

Porcelain dish ½ GN, depth 65 mm





Yderligere oplysninger

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