

Lombok Chicken Curry

TIME | SERVES | CUISINE | EXPLOSIVE
4 | 4 | INDONESIAN | 

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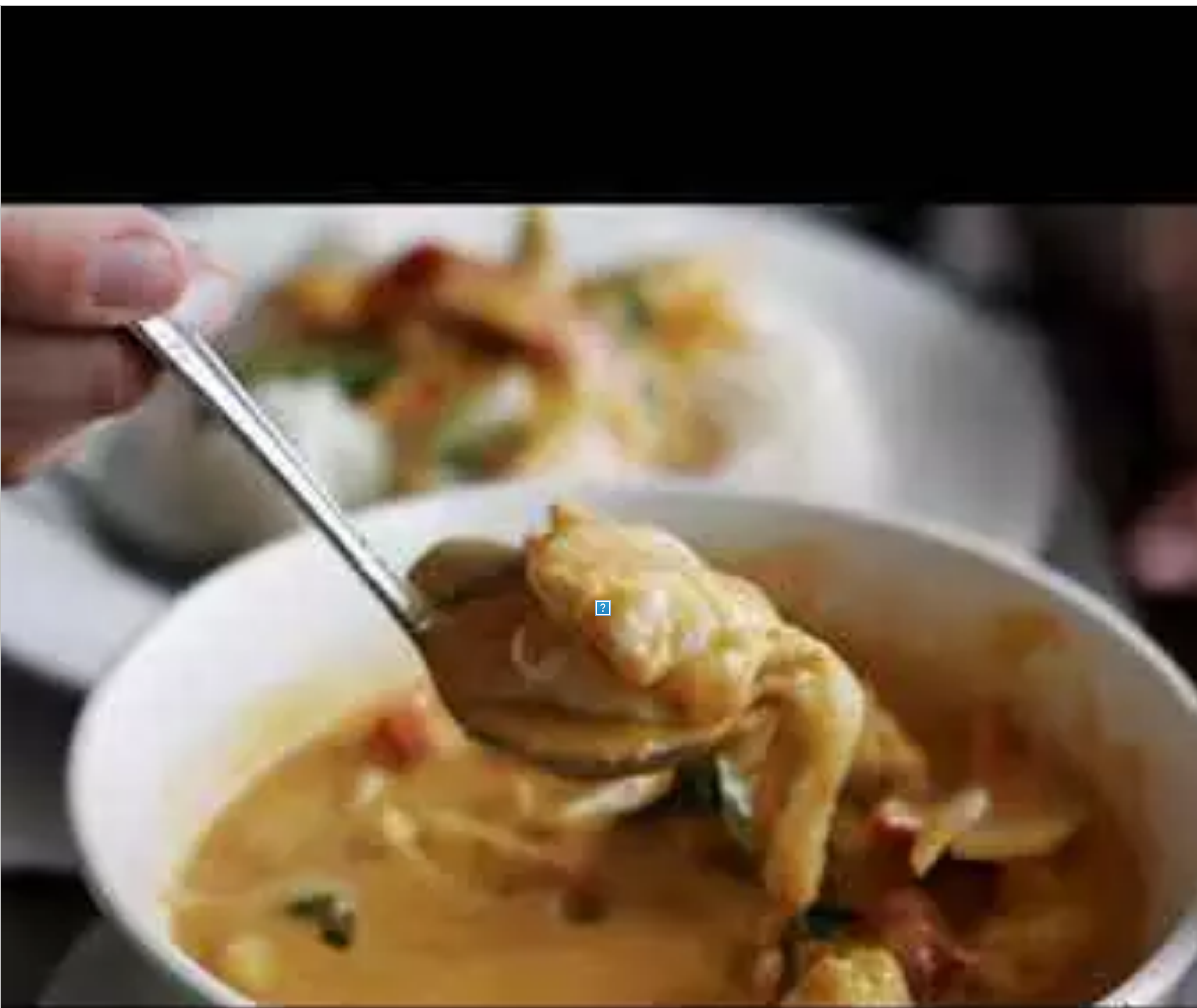
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Korma Daal
INDIAN

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DIETARY:
Coeliacs


MAKING THIS RECIPE

Ingredients

Cashew Nuts (12)
Chicken Thighs (8)
Cinnamon Bark (2" / 5cm piece)
Clove buds (8)
Coconut Milk (2 x 400g / 14oz cans)
Crushed Red Chillies (2tsp)
Fresh Ginger (2" / 5cm finely chopped)
Garlic Cloves (8 peeled & chopped)
Green Peppercorns (2tsp)
Laos powder (2tsp)
Onion (2 roughly chopped)
Red Pepper (2 roughly chopped)
Sea Salt (To taste)
Shrimp Paste (½tsp)
Vegetable Oil (4tbsp)
White Cumin Seeds (1tsp)
Water (300ml)

Method

- 1) Dry-roast the cumin seeds, green peppercorns, cloves and cinnamon bark until aromatic and allow to cool.
- 2) Place the red pepper, crushed red chillies, ginger, cashewnuts, onion, garlic and shrimp paste into a blender and whizz to make a smooth paste, adding a little water if needed.
- 3) Grind the dry-roasted spices with the laos powder and add to the paste in the blender. Give it another quick whizz.
- 4) Open the can of coconut milk carefully, without shaking, and spoon off the cream at the top and set aside.
- 5) Mix the remaining coconut milk with the water.
- 6) Heat the oil in a wok. Stir-fry the paste for about six to eight minutes or until it is dark red and has reduced.
- 7) Add the chicken pieces and salt and bring to the boil. Cover and simmer gently for 30 minutes.
- 8) Uncover and increase to a medium heat and cook for a further five minutes.
- 9) Turn off the heat and spoon off most of the oil which will be floating on top.
- 10) Stir in the coconut cream, heat through and serve.

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Green Peppercorns, Whole


£ 1.95

ADD 



Crushed Red Chillies


£ 1.65

ADD 



Shrimp Paste (Thai Kapee)


£ 2.50

ADD 



Laos (Galangal) Powder

£ 1.95

ADD 



Clove Buds 'Hand-Select',
Whole

£ 1.95

ADD 



Cumin Seeds White, Whole

£ 1.40

ADD 



Cinnamon Bark, Whole

£ 1.95

ADD 