

FROM THE KITCHEN AT SIBOYA BUNGALOWS



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KAENG MASSAMAN 🌶️ (*Thai Muslim curry*) - serves 6-8

Chicken or beef may be used in this Southern Thai interpretation of a Muslim curry.

Ingredients:

- 1 kg (2 lb) beef or 1 roasting chicken about 1.75 kg(3 1/2 lb)
- 4 cups coconut milk
- 1 cup roasted, unsalted peanuts
- 2 tablespoons fish sauce
- 15 cardamom pods
- 1 stick cinnamon, about 5 cm (2 inches)
- 1 quantity masaman curry paste [see Krung Kaeng Masaman]
- 3 tablespoons tamarind liquid
- 2 tablespoons lime or lemon juice
- 1-2 tablespoons palm sugar or substitute extra fish sauce if necessary

Method:

-- Cut chicken into curry pieces. or beef into large cubes. Put into a 3 1/2 litre (6 pint) saucepan with the coconut milk, peanuts fish sauce, cardamom pods and cinnamon. Bring slowly to simmering point, stirring frequently with a wooden spoon. Turn heat low and allow to simmer, uncovered, until meat is tender. This should take about an hour for beef, 35-40 minutes for a roasting chicken. (A boiling fowl is excellent for this curry, but increase the coconut milk to 5 or 6 cups because it will need to simmer for about 2 hours) Do not cover at any stage or the coconut milk will curdle. Stir occasionally during this initial cooking.

-- When the meat is just tender lift it out and simmer the coconut milk a little longer, until it is reduced by about a third. If it has already reduced considerably, do not give it this further cooking. Stir in the curry paste, tamarind liquid, lemon juice, sugar. Return beef or chicken to pan and continue simmering until the gravy is thickened slightly. Taste and add more fish sauce if necessary. Serve with white rice.