



# GAENG MASSAMAN NUEA

## beef massaman curry

แกงมัลมันเนื้อ

desired result: the beef is tender and fragrant. The curry soup has a perfect consistency and a shiny, red texture on the top. The flavor is sweet and spicy, but not too sweet. Potatoes, onions and peanuts are perfectly cooked.

- 1 kilogram beef sirloin
- 1½ cups thick coconut milk
- 4 cups thin coconut milk (2 cups thick coconut milk with 2 cups water)
- 50 grams peeled peanuts, roasted
- 6 onions (30 grams each)
- 2 potatoes (100 grams each)
- 5 cardamom leaves
- 10 cardamom seeds, roasted
- 1 cinnamon stick (1½-2 inches long)
- ¼ cups and 2 tablespoons palm sugar
- ¼ cups and 2 tablespoons fish sauce
- ¼ cups and 2 tablespoons tamarind paste
- 4 tablespoons seville orange juice
- 4 tablespoons vegetable oil
- curry paste:** finely pound all ingredients together.
- 3 large dried chilies, deseeded, coarsely chopped and roasted
- 1 teaspoon ground sea salt
- 3 tablespoons peeled shallot, finely chopped, roasted
- 2 tablespoons peeled garlic, finely chopped, roasted
- ½ tablespoon galangal, finely chopped, roasted
- 3 tablespoons lemongrass, finely chopped, roasted
- 1½ tablespoons coriander roots, finely chopped, roasted
- 1 tablespoon coriander seeds, roasted, powdered
- 1 teaspoon cinnamon, roasted, powdered
- 1 teaspoon cumin roasted, powdered
- 1 teaspoon pepper, roasted, powdered
- ½ teaspoon nutmeg, roasted, powdered
- ½ teaspoon clove, roasted, powdered
- ½ teaspoon cardamom seeds, roasted, powdered
- 1 teaspoon grilled shrimp paste (wrapped in banana leaf)

Clean the beef and pat dry, cut the beef in half. Add the thin coconut milk into a pot and heat over medium heat. Add the beef and cook for 30 minutes. Remove the beef from the pot and cut into 2x2 inch-pieces. Return the beef into the pot and simmer until cooked and tender.

Clean and boil the potatoes. Peel and slice into 1x1 inch-pieces. Peel the onions and halve. Boil for 3 minutes and rest in a container.

Add the vegetable oil into a pan and heat over medium heat. Add the curry paste and stir-fry until fragrant, slowly adding the thin coconut milk and stir well. Add the beef and simmer over low heat. Add the peanuts and simmer until the beef is tender and cooked.

Add sugar, fish sauce, tamarind paste, seville orange juice, cardamom leaves, cardamom seeds and roasted cinnamon. Stir well.

Add potatoes and onions. Increase the heat and cook for another 20 seconds. Adjust the flavor and remove from the stove.

Serve in a bowl. This dish can be served with cucumber sour dip, pickled ginger or pickled garlic.