More than 1 hour Serves 4 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients: Curry paste:

- 5cm knob fresh ginger, peeled and sliced
- 4 stalks lemongrass, roughly chopped
- 1 red onion, peeled and roughly chopped
- 5 cloves garlic, sliced
- 6 red chillies, deseeded
- 3cm knob fresh turmeric, peeled and grated, or 1 tsp (5ml) ground turmeric
- 2 tsp (10ml) ground cumin
- ¹/₂ cup (125ml) desiccated coconut
- Glug vegetable oil
- 1kg beef shin, cut into chunks
- 3 star anise
- 6 cardamom pods, bruised
- 4 cloves
- 1 stick cinnamon
- 1 can (400g) coconut milk
- 1 Tbsp (15ml) tamarind paste
- Juice (30-60ml) of 1-2 limes

For serving:

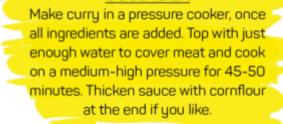
- Sliced red onion
- Shards of cucumber
- Fresh coriander
- Fresh coconut shavings

- Strips of red chilli
- Steamed white rice

Method

- 1. Grind curry paste ingredients using a pestle and mortar until smooth, or purée in a blender with a splash of water.
- 2. Toast desiccated coconut in a dry pan for 1-2 minutes or until golden.
- 3. Heat a generous glug of oil in a large pot over medium-high heat.
- 4. Fry curry paste until fragrant, stirring often.
- 5. Season meat and add to pot, frying and turning until browned all over.
- 6. Add whole spices and toasted coconut and stir-fry for a minute.
- Add about 2 cups (500ml) water enough to cover the meat and half the coconut milk, cover and simmer until the meat is tender, about 1¹/₂ to 2 hours. (Add more water if it's a little dry.)
- 8. Stir in remaining coconut milk, tamarind paste and lime juice to taste, and stir to combine.
- 9. Serve curry on rice, topped with red onion, cucumber, coriander, coconut and chilli.

GOOD IDEA



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