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MASSAMAN CURRY WITH VENISON

Massaman Curry paste can be purchased from Thai ingredient shops, or alternatively you can make your own. Recipes can be sourced from all good Thai cooking books.

Ingredients

2 cups coconut milk
2 tbsp vegetable oil (optional)
¼ cup fresh or commercial massaman curry paste
400-450gms boneless venison shank or shoulder
2 potatoes or sweet potato, peeled and cubed
1 tsp palm sugar
5 bay leaves
5 cardamon pods, toasted
2-3 tbsp fish sauce
3-5 tbsp tamarind puree (to taste)

Let coconut milk stand, allowing the thick coconut milk to rise to the top. Spoon the thick coconut milk into a small bowl and reserve 2 tablespoons of this for garnish.

In a wok or heavy pan, heat the thick coconut milk over a medium-high heat for 3-5 minutes, stirring constantly, until it separates. If it does not separate, add optional oil. Add curry paste and fry for 1-2 minutes, stirring constantly until fragrant.

Prepare and cube venison - removing any silverskin where possible (the boneless shoulder requires additional preparation; however it is worth the effort as it ensures maximum tenderness). Add venison and cubed potatoes to the paste and brown for 2-3 minutes.

Add remaining coconut milk, increase heat and bring to boil. Add palm sugar. If using a wok, add the sugar along the edge of the wok so that it melts before stirring it into the curry. If using a standard pan, simply add directly to the curry. Add remaining ingredients and bring to boil, reduce heat and simmer until potatoes are tender.

Serve with chopped roasted peanuts, remaining thick coconut cream and coarsely chopped fresh coriander.

Recipe compliments of Mandagery Creek Venison

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