

## **Creamy Duck Curry Recipe**

**(Bebek Menyanyat)**

### **Ingredients:**

1 duck, about 2 kg, cleaned  
Salt to taste  
2 tablespoons vegetable oil  
1 liter chicken stock  
400 ml coconut milk  
2 tablespoons crisp-fried shallots

### **Spice paste:**

60 g red chilies, halved, seeded and sliced  
2-4 sliced bird's eye chilies  
100 g shallots, peeled and sliced  
20 g garlic, peeled and sliced  
25 g galangal (laos), peeled and chopped  
25 g ginger, peeled and sliced  
20 g lesser galangal (kencur), washed and sliced  
35 g turmeric, peeled and sliced  
15 g candlenuts  
½ teaspoon dried shrimp paste (terasi)  
½ teaspoon coriander (cilantro) seeds, crushed  
¼ teaspoon freshly crushed black pepper  
¼ teaspoon grated nutmeg  
2 cloves  
2 tablespoons coconut or vegetable oil  
2 stalks lemon grass, bruised and knotted  
2 salam leaves (Indonesian bay leaves)

### **Method:**

Cut duck into 12 pieces and set aside. Prepare spice paste. Combine all ingredients, except lemon grass and salam leaves, in a blender (processor) and grind coarsely. Transfer blended ingredients to a heavy saucepan. Add remaining spice paste ingredients, 125 ml water and a pinch of salt or to taste. Simmer over medium heat for 1 hour or until all the liquid has evaporated and paste is golden. Remove from heat and leave to cool completely before using. Mix duck with one-third of the spice paste and refrigerate or set aside in a cool place for 1 hour to marinate. Heat oil in a stewing pan and sauté remaining spice paste until fragrant. Add duck and continue to sauté until meat changes color. Add half the stock or just enough to cover duck pieces. Bring to the boil, reduce heat and simmer until meat is cooked. Regularly check liquid level and add more stock as it evaporates during cooking. Continue until duck is tender to your liking, adding coconut milk near the end. When sauce has reduced to a creamy consistency, adjust seasoning to taste and dish out. Garnish as desired with crisp-fried shallots and serve.