

Fresh Bamboo Shoot Curry Recipe

(Malaysian Recipe)

Ingredients: Serves 4

300g fresh bamboo shoot, sliced
2 tablespoons oil
50g ikan bilis (dried anchovies)
1 stalk lemongrass, crushed
(used only the white tender part)
1 onion, shredded
3 red chilies, sliced
100ml coconut milk

Seasoning:

½ teaspoon salt
1 teaspoon sugar
1 tablespoon light soy sauce
1 teaspoon turmeric powder
200ml water

Method:

Blanch bamboo shoot in boiling water for 1 minute. Remove and clean. Drain well. Heat up oil and sauté ikan bilis until fragrant. Add in lemongrass, onion, red chilies and stir-fry until aromatic. Add in seasoning, bamboo shoot and cook for 2 minutes. Add in coconut milk and bring to boil. Serve hot.

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