

# Malaysian Coconut Curry Recipe

## Ingredients:

3 tablespoons canola oil  
Chili paste (refer below)  
3 cups coconut milk  
¼ cup fish sauce  
2 tablespoons fresh lime juice  
2 tablespoons chopped palm sugar  
1 tablespoon tamarind concentrate  
250 g large shrimp  
250 g cleaned squid (calamari)  
12 mussels  
2 green scallions  
1 teaspoon salt  
500 g fresh thin round Chinese egg noodles  
1 green jalapeno chili, seeded and thinly sliced on the diagonal  
30 g mung bean sprouts  
¼ cup fresh Thai basil sprigs  
¼ cup fresh cilantro (fresh coriander) sprigs  
1 lime, cut into wedges

## Method:

In a large saucepan over high heat, heat the canola oil. Add the chili paste and sauté until fragrant, about 2 minutes. Add the coconut milk, fish, sauce, lime juice, palm sugar, tamarind concentrate, and 2 cups of water and bring to a gentle boil. Boil for 2 minutes, then reduce the heat to low and simmer for 10 minutes to blend the flavors. Meanwhile, peel and de-vein the shrimp. Cut the squid crosswise into rings 1 inch wide. Scrub the mussels well and remove any beards. Thinly slice the green scallions on the diagonal. Set aside. Bring a large saucepan three-fourths full of water to a boil. Add the salt and the noodles and boil until the noodles are just tender, 2-3 minutes. Using a wire skimmer, remove the noodles from the water and divide evenly among warmed individual bowls. Add the shrimp to the same boiling water, reduce the heat to medium, and poach the shrimp until they just turn opaque, about 1 minute. Lift out with the skimmer and place in a bowl. Add the squid to the same simmering water and cook just until they curl and turn opaque, about 1 minute. Lift out and add to the bowl holding the shrimp. Then add the mussels, discarding any that fail to close to the touch, to the simmering water and cook until they open, 2-3 minutes. Lift out, discarding any that failed to open, and add to the seafood. Discard the water. Divide the seafood evenly among the bowls holding the noodles. Ladle the hot coconut curry broth over the seafood, dividing it evenly. Divide the scallions, chili slices, bean sprouts, herb sprigs, and lime wedges evenly among the bowls. Serve at once.

## Malaysian Chili Paste:

In a mortar, combine 3 peeled and chopped shallots; 2 seeded and chopped fresh hot red chilies; 2 chopped clove garlic; 1 chopped lemon grass bulb only; 1 tablespoon chopped galangal; 1 tablespoon chopped fresh cilantro (fresh coriander) stems; 1 teaspoon ground turmeric; and ½ teaspoon shrimp paste. Grind together with a pestle until a paste forms, adding 1 tablespoon water if needed to facilitate blending.