

Mixed Vegetable Curry Recipe

(Nyonya Recipe)

Ingredients:

300g cabbage (cut into 1-inch pieces)
300g longbeans (cut into 1-inch pieces)
300g cauliflower (cut into 1-inch pieces)
1 brinjal or eggplant (cut into 1-inch pieces)
1-2 red chilies (cut diagonally)
125g taufupok (blanched in boiling water for 1-2 minutes, drained)
3 pieces deep-fried tofu (cut as desired)
1 carrot (cut into thin slices)
125g minced onions
50ml coconut milk

Spice Paste:

(mix with a little water)
5 tablespoons curry powder
1 tablespoon coriander powder
1 teaspoon pepper
30g belachan or dried shrimp paste

Seasonings:

½ teaspoon ikan bilis granules
1 tablespoon sugar
salt to taste

Method:

Heat oil to fry minced onions for 2 minutes until aromatic. Add spice paste and belachan and fry for 3 minutes. Turn to low heat. Fry all vegetables, add in some water. Simmer a while before adding taufupok, deep-fried tofu and seasonings. Simmer again until vegetables are cooked. Lastly, add in the coconut milk to desired thickness. Bring to a quick boil and off fire. Serve hot with steamed white jasmine rice.