

Mutton Dry Curry Recipe

Ingredients: Serves 4

500g mutton, cut into 1-inch cubes
10 dried chili, seeds removed and soaked in water to soften
8 shallots
400g grated coconut, toasted until lightly brown
3 cups (675ml) coconut milk
4 tablespoons coriander powder
½ teaspoon cumin powder
1 stalk lemongrass, root end and leaves removed, bruised
1 teaspoon chopped galangal (lengkuas)
2 kaffir lime leaves (limau purut)
1 turmeric leaf (optional)
2 teaspoons sugar
1 teaspoon salt

Method:

Grind the dried chilies, shallots, and grated coconut in a food processor to make a smooth paste. Combine this paste, the coconut milk, and all the other ingredients (except the meat) in a pot. Bring to a boil and then add the meat. Cook uncovered, simmering until the meat is tender (about 2 hours). Stir regularly to prevent sticking or burning and add half a cup of water if it becomes too dry. The finished dish should not be soupy but have a thick gravy. If you have used the lemongrass stem, kaffir lime leaves, and turmeric leaves, remove them before serving. You can, of course, include them in your presentation, but they should not be eaten.

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