

Spicy Eggs Recipe

Ingredients: Serves 4

500ml coconut milk
½ turmeric leaf, torn and knotted
5 kaffir lime leaves
2 stalks lemon grass, bruised
1-2 pieces dried sour fruit (Garcinia cambogia)
10 eggs/30 quail eggs, hard-boiled, peeled

Ground spices:

150g red chilies
3 cloves garlic
8 shallots
2 tablespoons chopped young galangal
2 teaspoons chopped ginger
2 teaspoons chopped turmeric
2 teaspoons powdered coriander

Method:

Bring to the boil coconut milk, ground spices, turmeric leaf, kaffir lime leaves and lemon grass. Add dried sour fruit and cook until the gravy thickens. Add the eggs, reduce heat and continue to cook. Stir from time to time until the gravy is golden brown and has thickened.

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