Sweet Cabbage Curry Recipe

Ingredients: Serves 4

1 liter coconut milk from 1 coconut
6 shallots, thinly sliced
2 cloves garlic, thinly sliced
1 stalk lemon grass, bruised (use only the bottom white tender part)
2cm galangal, bruised
1 piece asam gelugur/dried sour fruit (Garcinia cambogia)
2 teaspoons salt
250g cabbage/Chinese cabbage, cut into 3cm pieces
3 red chilies, thinly sliced
2 eggs, lightly beaten

Method:
Bring to the boil coconut milk with shallots, garlic, lemon grass, galangal, asam gelugur and salt. Add cabbage and chilies and stir from time to time to prevent the milk from curdling. Before removing from heat, pour in the eggs quickly and stir.

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