Sweet Potato Sea Snail Curry Recipe
(Nyonya Curry Recipe)

Ingredients: Serves 5

300 g grated coconut
1 liter water
1 kg sea snails
125 ml cooking oil
250 g orange-colored sweet potatoes, peeled, cut into small chunks and soaked in water
1 teaspoon salt
1½ teaspoons sugar
Finely ground paste:
18 shallots, peeled
3 cloves garlic, peeled
4 candlenuts
2.5 cm fresh turmeric, peeled
2.5 cm galangal, peeled
2 stalks lemon grass, sliced
1 tablespoon powdered coriander
1 teaspoon crushed dried shrimp paste
½ teaspoon ground white pepper

Method:
Combine the grated coconut with 325 ml water and squeeze out 325 ml coconut milk. Set aside. Wash the sea snails thoroughly. Chop off the pointed tips of the shells. Heat the cooking oil and fry finely ground paste until fragrant. Add sweet potatoes and stir-fry for 2 minutes. Stir in the remaining water and bring to a boil. Lower the heat and simmer until sweet potatoes are soft. Add the sea snails and cook for 5 minutes. Add the coconut milk and season with salt and sugar. Bring to a boil and remove from the heat. Serve with spicy shrimp paste (sambal belachan - pls refer more Nyonya Recipes) and rice.

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