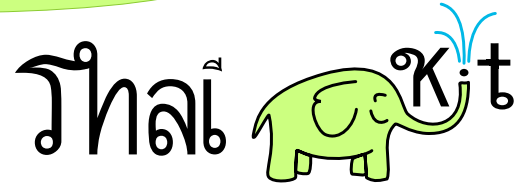


Masaman Curry



Masaman Curry Paste - Product of Thailand - **Ingredients:** Soybean Oil, Chilli, Shallot, Garlic, Coriander Seed, Shrimp Paste, Salt, Galangal, Cardamon, Cumin, Onion, Mace, Nutmeg, Clove - **Imported By:** Double Happiness Wholesale Ltd, Freshwater Rd, Essex, RM18 1RF - **Made By:** Globo Foods, Ltd, Samutprakarn, Thailand.

Fish Sauce - Product of Thailand - **Ingredients:** Anchovy Extract 77%, Salt 20%, Sugar 3% - Squid Brand Fish Sauce **Imported By:** SOP International Limited, Orland House, Mead Lane, Hertford, Herts, SG13 7AX - **Made By:** Thai Fishsauce Factory (Squid Branch) Ltd, 191 M1 Vitanvittee Rd, Tambon Banhchakrang, Muang District, Samutsongkram, 75000, Thailand **Warning** Contains: Fish (Anchovy)

Coconut Cream - Product of Thailand - **Ingredients:** 100% Coconut - **Manufactured By:** Chaokoh Brand Ampol Food, Processing Ltd, Factor 57 Moo 3 Sampran, Nakornpatham, 73220 - **Imported By:** Double Happiness Wholesale Ltd, Freshwater Rd, Essex, RM18 1RF

Rice - Product of Thailand - **Ingredients:** Thai Jasmine Rice. **Imported By:** Westmill Foods, 26 Crown Road, Enfield, Middlesex EN1 1DZ.

Please note this product may contain traces of nuts.
Packed by Thai Kit, <http://www.thaikit.co.uk> 4 Alexander Court, Crows Road, Epping, Essex, CM16 5DA.
email: customerservice@thaikit.co.uk



See top of box for Best Before Date:

© Thai Kit 2009

Shopping Trip



You need to buy:
250g/8oz of Meat

 **Chicken Breast** or
 **Beef, or Pork fillet**

250g/8oz of Potatoes

 **Potatoes**

Garnish:
Fresh Chillis

Serves 2













Cooking and
Preparation
time 20 mins

Masaman Curry Thai: Gaeng Matsaman, แกงมัสมั่น

A Southern Thai Curry of Muslim origin with a lot of Indian influence. The word Massaman is an old way of saying "Muslim", as many of the dry spices were carried to Thailand by the early Muslim traders.

Like Indian curries, the curry paste is heavy on dry spices and very aromatic. Classically it is cooked with Beef, although you can try Chicken or Pork. This is one dish that really tastes great reheated the next day, by this time the flavours have fully penetrated into the meat and potatoes.

-   Chop the Chicken, Pork or Beef into thin slices about 5mm / $\frac{1}{4}$ inch thick.
-  Chop the Potatoes, into 1 to 2cm / $\frac{1}{2}$ inch cubes,

-  Put rice and 400ml / 13.5 fl oz. of cold water in a saucepan, cover, bring to the boil then reduce to a simmer, turn off heat after 6 minutes. Keep it covered until serving. (it will continue to cook in the steam)
-  Put the curry paste in another saucepan, add a half the container of Coconut Cream,
 Add the meat and stir fry for a couple of minutes.

-   Add the rest of the Coconut Cream, Fish Sauce, a teaspoon of sugar, MSG, and potatoes. Bring to the boil and turn down to Simmer for 10 minutes, stir occasionally. **Check** the spicyness and add some Ground Chilli if required.
-  Thai way is to serve each person rice and put the curry in a communal bowl with a spoon. Garnish with chopped chillis.