

# Massaman

## *curry*



### Method

1. If using the extra spices, toast cinnamon sticks, cardamom, and cloves in a dry pot over medium heat for 2-3 minutes. Remove the spice and set aside.
2. Heat oil in the pot, add the curry paste and stir for 1-2 minutes adding 1-2 tablespoons of the creamy top of coconut milk.
3. Add the Maleny Black Angus Diced Beef and stir-fry for 3-4 minutes until it is browned.
4. Pour in the coconut milk, Maleny Black Angus Beef Bone Broth, peanuts, tamarind puree, sugar, and fish sauce. Return the toasted spices to the mixture, and stir well. Cover with the lid and simmer over medium/low heat for 40 minutes
5. Add the potato and cook for another 10 minutes or until the potatoes are tender. Taste and adjust the seasoning according to your taste. Garnish with extra chopped peanuts and cilantro at the end. Serve hot with boiled Jasmine rice.

### Recipe Notes:

- We find the Maesri Curry Paste is the best brand for this recipe as it's widely recognised for its flavour and authenticity. It's available in most grocery stores but if you can't find it, Ayam's Thai Massman is also readily available and great to use.
- Using the optional extra spices listed in the ingredients list can really lift the aroma of your curry - this simple step can make your Massaman curry even more fragrant and tasty!
- You can store the rest of your curry paste from the can in a ziplock bag in the freezer til next time you're making a curry.
- If you're strapped for time, this recipe is also amazing done in the slow cooker!

### Ingredients

- 2 tbsp oil
- 3 tbsp canned Massaman curry paste
- 500g of Maleny Black Angus Diced Beef
- 396mL can coconut milk
- 1 tbsp tamarind puree
- 1 cup Maleny Black Angus Beef Bone Broth
- 1/2 cup roasted peanuts
- 1 tbsp palm sugar, coconut sugar or brown sugar
- 1 tbsp fish sauce
- 3 medium sized potatoes, peeled and diced into 1 inch pieces
- 4 tbsp cilantro/coriander, optional
- Optional extra spices - 2 cinnamon sticks, 10 cardamom pods, 2 whole cloves

Serves: 4 people

Prep Time: 10 minutes

Cooking Time: 1 hour

