

CAMBODIAN COCONUT BEEF CURRY

PREP TIME 25 MIN | COOK TIME 2-3 HOURS | SERVES 4

INGREDIENTS

Beef

- Beef, Chuck Steak, cut into 2-3cm

Other Ingredients

- 60mls oil
- Salt and pepper to season
- 400g brown onions, finely sliced
- 400g green capsicums, deseeded, diced
- 20g finely sliced long green chillies
- 25g garlic cloves, crushed
- 40g finely chopped fresh ginger
- 2 cinnamon sticks
- 30g ground coriander
- 60g curry powder

METHOD

1. Heat oil in a large deep wok over medium high heat. Add beef, season with salt and pepper. Cook beef in batches, turning, until browned, remove from wok. Set aside.
2. Return wok to medium heat, add onions and capsicums and cook, stirring often, for 5 minutes. Add chillies, garlic and ginger, cook stirring for 1 minute and add cinnamon, coriander and curry powder and cook, stirring for 30 seconds or until aromatic. Return beef to pan and add coconut cream, coconut milk, and stock and tamarind.
3. Reduce heat to a simmer and cook for 2- 2 ½ hours or until beef is tender. Add peas, stir to combine and top with almonds and coconut. Garnish with coriander and green onions and serve with steamed rice and roti.

Other Ingredients Continued..

- 400mls coconut cream
- 400mls coconut milk
- 1 litre chicken stock
- 50g tamarind puree
- 500g frozen peas, thawed
- 70g flaked almonds, toasted
- 50g shredded coconut, toasted
- Coriander and thinly sliced green onions, to garnish

MACKA'S
AUSTRALIAN BLACK ANGUS BEEF
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