

Eggs in Curry sauce

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A tasty and thick, spicy sauce poured over boiled eggs. This is a genuine comfort food dish by Beb Vuyk: **eggs in curry sauce**.

These eggs in curry sauce can be an excellent **vegetarian** dish if you do not use the shrimp paste (trassi) that is in the recipe. It is also the perfect dish for people who like to eat **less meat**, or just love Indonesian egg dishes ;-).

Indonesian eggs in curry sauce are super easy to make.

This dish is enough for **4 people** and is ready in **30 minutes**.

Eggs in Curry sauce # 321 translated from Beb Vuyk's Groot Indonesisch kookboek, page 271.

Ingredients

- 4 hard-boiled eggs
- 1/6 block of santen (coconut cream)
- 2 cups water or broth
- 2 tablespoons of oil

Herbs

1. *Melt the santen in the water (or broth).*
2. *Peel the eggs and cut them in half.*
3. *Rub all spices with each other and sauté this in the oil.*
4. *Add, while stirring, the santen and the water to the herb paste and add the eggs.*
5. *Let this simmer until the sauce is half evaporated.*



Trassi is shrimp paste. It is sold in blocks. It gives Indonesian food that typical smell and taste. Delicious!

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I start by melting the **santen** (coconut cream) in the broth. Santen are sold in rectangular blocks, but if you cannot get them use coconut milk. 1 liter coconut milk is the same as one block of santen.

I bring the broth to a boil and melt the santen in it.



I add all the **spices, onions and garlic** into a jug. My sambal trassi is finished so I add one **chili pepper** and a teaspoon of trassi to my herb mix. I blend this with my **emersion blender**.



In a few seconds you have this lovely herb paste or *bumbu*, as it is called in Indonesian.



Now I sauté this herb mix in the pan with a few tablespoons of oil. Everything turns beautifully yellow because of the turmeric.



I work a bit different than Beb's original recipe. Beb adds the broth and the santen to the herb paste. I do it the other way around and add the herb paste to the melted santen in the broth.



I've cooked my eggs for about **7 minutes**. They are semi-hard inside. They need to simmer for about five minutes in the sauce or until the sauces thickens.

I add some **samphire** as garnish. I also sprinkle some chopped up chives on top; looks nice!



This eggs in curry sauce are delicious. Perfect with white rice and a fresh salad or acar. This recipe is great for an elaborate lunch as well. It is done in half an hour and it is the best dish for rainy Sunday afternoons. I love to combine these eggs in curry sauce with sambal petai.

Beb Vuyk made her cookbook in the '70's. In Indonesia today this eggs in curry sauce dish is made still. It's called kari telur and in this recipe salam, kunjit and kaffirlime leave is added together with a piece of lemongrass. That sounds delicious and I am definitely going to try that too.

Check out the recipe in this video.