goodfood

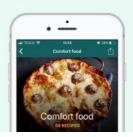
Beef massaman curry



Method

- **1.** Heat oven to 200C/180C fan/gas 6, then roast the peanuts on a baking tray for 5 mins until golden brown. When cool enough to handle, roughly chop. Reduce oven to 180C/160C fan/gas 4.
- 2. Heat 2 tbsp coconut milk (use the cream on top if there is any) in a large casserole dish with a lid. Add the curry paste and fry for 1 min, then stir in the beef and fry until well coated and sealed.
- 3. Stir in the rest of the coconut with half a can of water, the potatoes, onion, lime leaves, cinnamon, tamarind, sugar, fish sauce and most of the peanuts. Bring to a simmer, then cover and cook for 2 hrs in the oven until the beef is tender.
- **4.** Sprinkle with sliced chilli and the remaining peanuts, then serve straight from the dish with jasmine rice.

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Ingredients

85g unsalted peanuts

400ml can coconut milk

4 tbsp massaman curry paste (we used Bart)

600g stewing beef steak, cut into large chunks

450g waxy potatoes, cut into $2\frac{1}{2}$ cm chunks

1 onion, cut into thin wedges

4 kaffir lime leaves (available from Thai shops or dried from supermarkets)

1 cinnamon stick

1 tbsp tamarind paste

1 tbsp palm or soft light brown sugar

1 tbsp fish sauce

1 red chilli, deseeded and finely sliced, to serve

jasmine rice, to serve