

MENU

Your cocktail for the evening is a Casino



Ingredients: gin, maraschino liqueur, lemon juice, orange bitters, cherry

Steps:

Pour all ingredients into shaker with ice cubes. Shake well. Strain into chilled cocktail glass. Garnish with a lemon twist and a maraschino cherry. Serve without a straw.

Your meal for the evening is a Massaman Beef curry



Ingredients:

peanuts, coconut cream, massaman curry paste, beef, potatoes, onion, lime, cinnamon stick, tamarind paste, brown sugar, fish sauce, chilli, jasmine rice

Steps:

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. ■■■Heat 2 tbsp coconut cream 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. 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. ■■■Sprinkle with sliced chilli and the remaining peanuts, then serve straight from the dish with jasmine rice.

Ingredients: