

# MENU

## Cocktail: Ipamena



### Ingredients:

lime, brown sugar, passion fruit juice, ginger ale, ice

### Steps:

Cut half a lime into pieces, place in a shaker, add the sugar and crush. Measure the passion fruit juice, add it to the shaker and fill up with ice cubes. Close the shaker and shake vigorously. Pour the liquid into a glass, top up with ginger ale, stir with a teaspoon and then garnish the rim of the glass with a slice of lime

## Meal: 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.

