

Curry Katsu

Ingredient

- 400g japanese rice
- Tonkatsu sauce
- Fukujinzuke pickled radish
- Salt
- Pepper
- Boiled eggs

For curry sauce:

- 4-5 cubes of Japanese curry
- 1 large onion
- 1 large potato
- 1 carrot
- 800ml water

For Katsu:

- 80g panko breadcrumbs
- 4tbsp plain flour
- 4 pork tenderloin/chicken breasts
- 1 slightly beaten egg
- Vegetable oil for deep-frying

Instruction

1. Prepare vegetables
 - a. Cut onion, potato, and carrot into chunks
 - b. put them in a large pan and fill half with water
 - c. simmer until the vegetables are soft (20 minutes)
2. Cook the rice
3. Add Japanese curry cubes to the pot with vegetables
 - a. Turn on the heat to low and simmer for 10 minutes.
 - b. Keep mixing until the curry sauce is thick and smooth.
4. Prepare the Katsu
 - a. Season the meat with salt and pepper
 - b. Covering with flour and raw egg
 - c. Covering with panko breadcrumbs
5. Deep fry the katsu
 - a. Cook until they become a golden brown color.
6. Ready to serve

