

PENANG CURRY OF GRILLED BEEF

Serves 6

INGREDIENTS

Spices

2 tbsp cumin seeds
2 tbsp coriander seeds
½ a nutmeg, crushed
6 cloves
3cm piece cassia bark

Curry Paste

½ cup garlic, peeled
1 cup red onion, chopped
½ cup roasted red onion
½ cup sliced lemon grass
¼ cup sliced galangal
¼ cup coriander root
2 tbsp kaffir lime zest
2 tbsp roasted shrimp paste
3 large dry chillies, tops and seeds removed
¼ cup sliced ginger
¼ cup crushed peanuts

Curry

3 tbsp coconut oil
50g palm sugar
10ml fish sauce
300ml coconut milk
12 snake beans
4 apple eggplants
8 kaffir lime leaves
1 large red chilli
½ cup plucked Thai basil leaves

Beef Marinade

4 large thick-cut sirloin steaks
1 tbsp soy sauce
½ tsp curry spice



Recipe by Chef Michael Voumar

METHOD

1. Place all of the spices into a frying pan and cook over a medium heat until they are toasted and fragrant. Allow to cool before grinding to a fine powder. Reserve ½ a teaspoon for the beef marinade.
2. Combine all the paste ingredients and then purée in small batches in a food processor until a fine paste is achieved. When all of the paste is puréed, add in the ground spice and stir thoroughly.
3. Heat the coconut oil in a heavy-based saucepan, add the curry paste and cook over a medium heat, stirring frequently. When the paste is starting to slightly caramelise, add the palm sugar and fish sauce; stir, and then add ½ cup of water. Cook this down until the curry is dry again. Repeat this twice again, then add 1 cup of water and half the coconut milk. Simmer the curry.
4. Coat the beef with the soy sauce and spices. Grill to rare, then rest.
5. Cut the snake beans into 3cm length, slice the apple eggplants into wedges and add them to the curry, along with the remaining coconut milk and 4 whole kaffir lime leaves.
6. Very finely shred the other 2 kaffir lime leaves. Cut the chilli in half; remove the seeds and finely julienne the chilli.
7. Slice the beef into bite-sized pieces, fold them through the curry and place in a serving bowl.
8. Sprinkle with the Thai basil leaves, shredded kaffir lime leaves and red chilli. Serve with steamed rice.