

Balinese pumpkin curry



INGREDIENTS

Serves 10- 12

- Use one portion of the Balinese red curry paste (as in recipe)
- 500g pumpkin
- 6 tablespoons peanut or rice bran oil
- 6 kaffir lime leaves
- 3 lemongrass sticks- knotted
- 4 cups of water
- 2 cups of coconut milk (or a can)
- 1 tablespoon fried shallot (if available)
- 1 tablespoon fish sauce (optional)
- Salt to taste (one or more tablespoons)
- Lemon or Thai basil- one small bunch

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WHAT TO DO

- Cut the pumpkin into 3 cm pieces
- Heat oil in a wok and fry the paste until fragrant (one minute)
- Add lime leaves and knots of lemongrass
- Add the chopped pumpkin and fry for one minute
- Add the water
- Simmer until pumpkin is cooked- tender but not too soft
- Add coconut milk, and salt
- Simmer till thickened
- Taste and add salt or lime juice to balance and at this point add fish sauce if you would like- I have put it as optional so this can be a vegan recipe!
- Serve with fried shallots and lemon or Thai basil