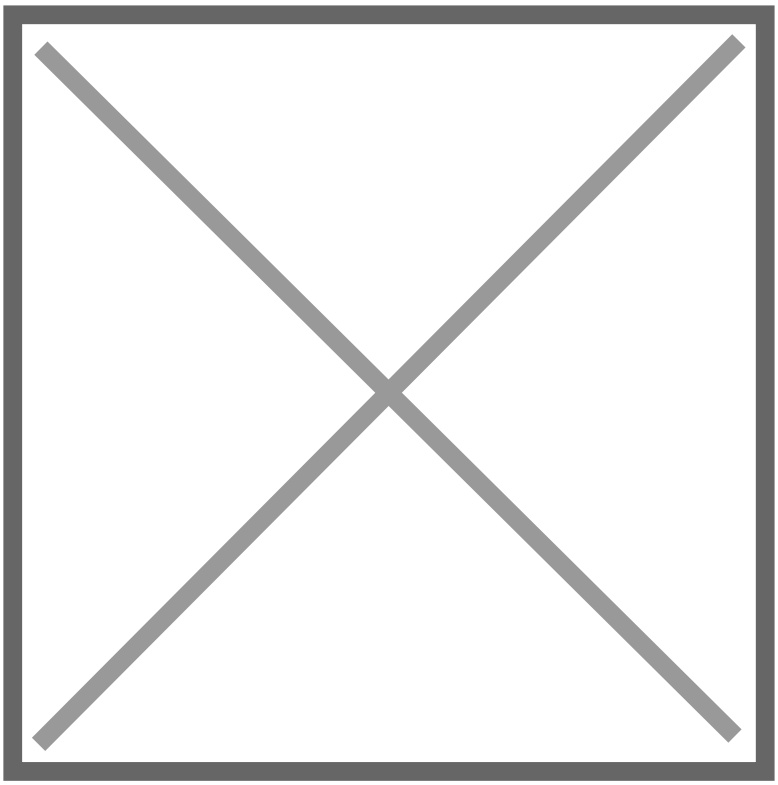
Chicken Massaman Curry (gaeng massaman gai)

From: The most popular thai food



chicken massaman curry with pineapple

Prep	0:10
Cook	0:15
Yields	2 servings

Ingredients

Main:

- 500 g chicken breast, diced in 1×1 cm cubes
- 1.5 cups thick coconut milk
- 2 cups thin coconut milk, 1 cup thick coconut milk with 1 cup water
- 0.25 cup peanuts, roasted
- 200 g small potatoes, peeled and cut into bite-sized pieces
- 200 g pineapple, peeled and cut into bite-sized pieces

- 4 cardamom leaves
- 4 cardamom seeds
- 3 tbsp tamarind paste
- 1 tbsp seville orange juice
- 3 tbsp fish sauce
- 3 tbsp palm sugar
- 120 g massaman curry paste

Massaman curry paste:

- 7 large dried chilies, seeded, coarsely chopped and roasted
- 1 tsp salt
- 3 tbsp shallots, finely chopped
- 3 tbsp garlic, finely chopped
- 1 tsp galangal, finely chopped
- 1 tbsp lemongrass, finely chopped
- 1 tsp coriander roots, finely chopped
- 1 tbsp coriander seeds, roasted
- 0.5 inch cinnamon, roasted
- 0.5 tsp cumin seeds, roasted
- 1 tsp peppercorns, roasted
- 0.5 tsp nutmeg seeds, roasted
- 1 nutmeg flower, roasted
- 3 cloves, roasted
- 3 cardamom seeds, roasted
- 1 tsp shrimp paste

Instructions

1. If making curry paste on your own, finely pound all ingredients together.
2. Add the thin coconut milk into a pot and heat over medium heat. Add the chicken and simmer until tender. Remove the chicken from the pot and set aside the thin coconut milk.
3. Heat the thick coconut milk in a pan over medium heat and stir frequently. As the coconut milk separate into layers, add the curry paste and stir-fry until fragrant. Add the chicken and fish sauce, stir through.
4. Heat the thin coconut milk pot over medium heat. Once boils, add the chicken. As the curry sauce boils again, add sugar, tamarind paste, orange juice, and peanuts. Stir well.
5. Add the potatoes, pineapples, cardamom seeds and leaves and stir through. Simmer for another 5-10 minutes. Adjust the flavor and remove from the stove.

Notes

This recipe of massaman curry use pineapples and not the onion. Another important ingredient is seville orange juice (can be substituted with tangerines). The orange juice add an interesting charm to the curry and balance out its sweetness. This massamun curry can be enjoyed with toast.

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