



## MASSAMAN GAI

Preparation Time: 20 minutes

Cooking Time: 20 minutes

### Ingredients:

#### Curry Paste

Star Anise - 1  
White peppercorns - 1tsp  
Cumin seeds - 1tsp  
Coriander seeds - 1tsp  
Shallots - 1 diced  
Garlic - 10 small cloves  
Galangal - 1in piece finely chopped  
Lemongrass - 3in piece finely chopped  
Coriander root - 1 tbsp  
Chilli paste - 1 tbsp  
Cinnamon powder - 1 tsp

#### Main dish

Coconut cream - 4 ladles  
Coconut milk - 1 ladle  
Chicken breast - 5 large chunks  
Potato - 5 large chunks  
Salt - to taste  
Palm sugar - 1tbsp  
Peanuts - handful plus some crushed for garnish  
Star Anise - 2  
Cinnamon - 2 pieces  
Cardamom pods - 5

### *Cooking Instructions:*

#### Curry paste

1. Add star anise, coriander seeds, white pepper seeds and cumin seeds into a dry wok and heat turning every 5 seconds
2. After approx 30 seconds the spices should smell strongly
3. Turn off heat and place into mortar
4. Add shallots, garlic, lemongrass, galangal, coriander root into a dry wok and cook until golden brown and tender - do not burn - approx 1 minute
5. Grind dried ingredients in mortar
6. Add chilli paste and mix
7. Add heated ingredients and cinnamon powder and continue to mix to a paste
8. Continue to mix until paste is smooth

#### Main Dish

1. Place saucepan on a high gas and heat 5 tbsp oil moving pot to warm all of the oil
2. Add 1 tbsp curry paste and cook until smells good - do not burn
3. Add 2 ladles of coconut cream and mix together
4. Leave to boil for 2 minutes to reduce
5. Once reduced, add chicken
6. Add peanuts, cinnamon, star anise and cardamom
7. Add 2 ladles of coconut cream and 1 ladle of coconut milk, mix well
8. Add palm sugar and mix until sticky
9. Add potatoes, cover with lid and boil for 5 minutes
10. Remove lid and add salt to taste
11. Boil for a further 3 minutes to reduce stirring until it thickens
12. Turn off gas and leave to infuse
13. Serve in a bowl sprinkling crushed peanuts on the top