

Wicked Peanut and Hot Red Pepper Curry

INGREDIENTS:

- 1kg beef chunks
- 1 1/4 cup WICKED GOURMET Peanut Satay Sauce
- 3 bay leaves
- 6 cardamom pods
- 2 1/2 red minced onions
- 5 garlic cloves, minced
- 50 g ginger, peeled and minced
- 2 tbsp. coriander powder
- 8-10 sprigs saffron, fresh from Spain
- 1 bunch cilantro, fresh
- Salt and Pepper to taste
- 250 ml Olive oil
- 2 1/2 cups coconut milk

Marinade:

- 1/3 Cup Wicked Gourmet Hot Red Pepper Jelly
- 2 tbsp. ground garlic powder
- 2 tbsp. ground coriander powder
- 1 tbsp. of ground ginger powder
- 2 1/2 limes, juice



DIRECTIONS:

1. In a stainless steel bowl add beef chunks, red pepper jelly, garlic, coriander, ginger and lime juice. Cover and put in fridge to marinate for 1/2 hr.
2. Chop onions, garlic, and ginger. Set aside. In a medium pot on medium heat add oil. Add cardamom pods and 2 bay leaves, when cardamom pods have popped and brown remove and remove bay leaves. This is to flavour oil. Add marinated beef from fridge and cook halfway and set aside.
3. Using the same oil add onions, let brown. Add garlic and ginger. Cook for 2 mins. Then add saffron and let cook. Add coriander powder and mix together. Then add peanut satay sauce and mix. Add coconut milk and turn on low heat. Add salt and pepper if needed. Add beef back to curry and mix well. Cook until beef is ready.
4. Wash and chop cilantro while curry is cooking. Add to curry, taste, and adjust seasoning.
5. Serve alone or on rice.



www.wickedgourmet.com

1-877-994-2533

info@wickedgourmet.com

At Wicked Gourmet it's all about flavour and taste!