

Pajelis Ong Lai Recipe

(Nyonya Pineapple Curry Recipe)

Ingredients:

700 g (1) ripe pineapple
100 ml oil
3 star anise
200 ml coconut milk (from ½ grated coconut)
½ cup water
2 tablespoons brown sugar
1 teaspoon salt, or to taste

Spice paste (ground):

10 g (10) dried red chilies
20 g (2) fresh red chilies
150 g (15) shallots, peeled
10 g (1cm) turmeric
2 tablespoons coriander (cilantro) seeds, wok-roasted

Method:

Skin the pineapple and cut into 1cm-thick rounds. Heat oil in a wok over a medium flame to sauté the spice paste and star anise until aromatic. Add in the pineapple and fry for a minute before adding the coconut milk. Season to taste with sugar and salt. Bring curry to a boil, lower heat and simmer until pineapple is soft.

[asian_free_recipes_download]/[asian_free_recipes_download]