

## Vegetable Curry Recipe

(Sayur Kare - Indonesian Recipe)

**Ingredients:** Serves 4

3 tablespoons oil  
3 kaffir lime leaves  
1 stalk lemon grass, bruised (use only the bottom white tender part)  
200g offal, cooked until tender, cut into pieces  
1 liter stock  
250g potatoes, peeled, cut into 4-6 pieces  
150g carrots, halved  
100g french beans  
500cc coconut milk from 1 coconut  
5 cabbage leaves, cut into 2 cm squares  
25g glass noodles, cut into 10cm lengths, soaked in water until tender, drained

**Spices (ground):**

3 candlenuts, roasted  
2 teaspoons galangal, minced  
2 teaspoons coriander, roasted  
2 teaspoons tamarind  
½ teaspoon pepper, roasted  
3 cloves garlic  
1 teaspoon chopped turmeric  
8 shallots  
salt and sugar

**Method:**

Sauté the ground spices, kaffir lime leaves and lemon grass until fragrant. Add offal and stir. Then add the stock, and simmer over low heat. Add the potatoes, carrots and french beans. When they are half-cooked, add coconut milk and bring to the boil. Finally, add cabbage and glass noodles.

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