

## Beef Massaman Curry



### Ingredients

#### For the Curry Paste

- 2/3 cup unsalted peanuts
- 1 tsp coriander seeds
- 2 tsp cumin seeds
- 2 shallots, sliced
- 5 cloves garlic
- 1 to 2 red chillies, deseeded
- 1 thumb-sized piece ginger, sliced
- 1 stalk lemongrass, chopped coarsely
- 1 tsp ground cinnamon
- 1/2 tsp ground cardamom
- 2 tbsp fish sauce
- 1 tsp palm sugar, or brown sugar
- 1 to 2 tbsp coconut milk

#### For the Curry

- 2 beef cheeks
- 2 tbsp plain flour
- 2 tbsp olive oil
- 3 large onions, chopped coarsely
- 6 cloves garlic, finely chopped
- 600 ml canned coconut milk
- 500ml beef stock
- 450g waxy potatoes, cut into large chunks
- Red and green chilli, finely shredded, to garnish

### Directions

Step 1 – Heat the BBQ to low heat (150 - 180°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.



Step 2 - In a large BBQ safe skillet, roast the peanuts over direct heat, stirring regularly, until the skins become loose and the peanuts are golden. Remove the peanuts from the skillet and set aside, then add the coriander and cumin seeds and toast until fragrant. Remove from the skillet.

Step 3 – Add half of the peanuts and all the remaining curry paste ingredients to a food processor and blend to a smooth paste. Add extra coconut milk to loosen the paste if required.

Step 4 – Preheat a large BBQ safe pot or Dutch oven over indirect heat. Meanwhile cut the beef cheeks into large 4cm chunks and dust to coat with the plain flour. Once the pot has heated, cook the beef cheek in olive oil, stirring regularly, until starting to brown. Add the onion and garlic and sauté until the onion starts to soften.

Step 5 – Add at least 4 tbsp of the prepared curry paste to the pot. (The remaining paste can be portioned and frozen). Stir to combine with the beef and onion mixture, then add the coconut milk and beef stock. Mix the liquid through, then place the lid on the pot and close the BBQ lid. Cook the curry over indirect heat for around 2 hours.

Step 6 – Add the chopped potatoes to the curry and cook for an additional hour, or until the potatoes are soft and the meat is tender.

Step 7 – Remove the pot from the BBQ, stir through the remaining coarsely chopped peanuts and serve the curry, garnished with shredded chilli and alongside steamed rice.

