

Spicy Coconut Curry

This is a rich and luxuriant coconut curry along the lines of a massaman curry, but it utilises Korean spicy bean paste – Toban Djan, which brings a layer of flavour you didn't know you needed.

Ingredients

- 280g Extra Firm Tofu – cubed
- 2 Tbsp Corn Flour
- 1 tsp Salt
- 1 tsp Black Pepper
- 150g Mushrooms – halved
- 1 Red Onion – chopped
- 4 Garlic Cloves – finely chopped
- 1 waxy Potato – cubed
- 1 Tbsp Curry Powder – I use Madras
- 1 tsp Garam Masala
- 1 Tbsp Toban Djan
- 400g Coconut Milk
- 4 Spring Onions – cut into 1” batons



Method:

Heat 2 – 3 Tbsp neutral flavoured oil in a large sauté pan on medium heat.

Add the tofu, corn flour, salt and pepper to a bowl and toss to coat.

Fry the tofu until golden and crispy and then set aside – I sprinkle and toss with a little salt and pepper.

Add the mushrooms to the pan and cook them just long enough to get some colour then set aside.

Add 1 Tbsp of oil to the pan if required and sauté the onions with a pinch of salt until translucent.

Add the garlic and sauté for a minute before adding the curry powder and garam masala.

Cook for 2 minutes before adding the Toban Djan and cooking this off for 2 to 3 minutes.

Add the potato and mix through before adding the coconut milk

Stir the sauce and then reduce the heat to a simmer, cover with a lid and let cook for 15 minutes.

Add the spring onions, stir and cook for a further 10 minutes or until the potato is cooked.

Return the tofu and mushrooms to the pan, mix and heat through.

Serve with chopped roasted peanuts and a wedge of lime.