



# Kumar's

curries & bumbu's

## Quick-Cook Curry Recipe

for...  
Besengek,  
Butter Chicken,  
Green Curry,  
Red Curry, Tikka  
Masala, Tandoori  
or Vindaloo  
pastes.

1. Pick the base of your curry (meat, fish, vegetables) and fry off with 1 chopped onion and a little vegetable/ sunflower oil or ghee.
2. Add approximately 80g curry paste per person and a splash of water, coconut milk, or chopped tomatoes.
3. Leave to simmer with the lid on for 8-10 minutes.





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## Slow-Cook Curry Recipe

for...  
Babi Ketjap  
Bumbu Bali  
Rendang  
or Vindaloo  
pastes.

1. Pick the base of your curry (meat, fish, vegetables) and, if using pork belly or stewing steak, seal in a hot pan together with a little vegetable/sunflower oil or ghee, then add 1 chopped onion.
2. Add approximately 80g curry paste per person and a splash of water, coconut milk, or chopped tomatoes.
3. Stir thoroughly and then place a lid on the pan and oven cook for 3-4 hours at 130°C.
4. Check the curry intermittently, adding a little more water if it looks to be drying out.

