

Maureen's

BURMESE BEEF CURRY



Maureen's Burmese Beef Curry

A blend of spices and lemongrass cooked with beef pieces, a special recipe taught to Chef Norman by Maureen Duke, a Burmese born talented home cook.

Serves 2

Ingredients

1 medium onion
5 cloves of garlic
2.5cm ginger
1 lemongrass, use bottom half only and thinly sliced
2 tbsp vegetable oil
400g beef rump, cut into small chunks
1 tsp salt

For the spice paste

2 tsp ground paprika (add ground chilli if prefer spicy)
1 tsp ground cumin
1 tsp ground coriander
1 tsp ground turmeric
1 tsbp white vinegar

Blend the onion, garlic and ginger until smooth.

Heat up the oil in a medium saucepan and sauté the blended ingredients and lemongrass for 2-3 minutes.

Next add the spice paste and sauté for 1 min then add the beef and salt, with 100ml of water. Bring to the boil and reduce heat to low. Cook for for 10-15 mins until the beef is tender. Add more water if it is too dry. Turn off the heat and transfer to a serving bowl. Serve with rice.

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