

## Malaysian Beef Curry



**Serves:** 10

**Calories per serving:** 491

**Profitability:**

**Steps:**

Trim the excess fat off the beef and dice into 3cm, and preheat the oven to 190°C/375°F/Gas 5.

Put the peanut butter, tomato sauce, coconut milk, sugar into the blender to achieve a puree. Heat the oil, stir fry the curry paste for about 1 minute, add the meat and fry for 5 minutes, add the beef stock, puree then transfer to a casserole pot. Put the lid on and into the oven.

After 1 hour inspect and stir, it should start to dry up. It will be reasonably thick and dry now so add enough water to keep it mobile after a further 30 minutes stir in the lime juice.

Remove the pot after a further 10 minutes, it has now had 1 hour and 50 minutes and the meat should be tender.

**Ingredients:**

100g Thai red curry paste

30g Maggi Asian Fonds

1.750kg Lean Beef stewing steak

150g Peanut butter

300g Maggi Rich and Rustic Tomato Sauce

375ml Maggi Coconut Milk – Water 250ml, Powder 125g

12g Dark brown sugar

25ml Sunflower oil

Maggi Beef Fonds – water 350ml, beef fonds 20g

75g Sliced Spring onion

10ml Lime juice

Fish sauce – to season (optional)

**Author:** Maggi