



Curry

Ingredients (serves 5)

Hashed pork meat	200g
Onion	1
Celery	1
Potato	1
Bay leaf	1
Butter	20 g
Grated garlic	1 Tsp.
Grated ginger	1 Tsp.
Water	700 ml
Consommé	2 Tbsps.
Vegetable oil	Appropriate amount
Banana starch	5 Tbsps.
Curry powder	2 1/2 Tbsps.
Salt	1/4 Tsp.
Soy sauce	1 Tbsp.

Directions

1. Mince celery and 1/2 of the onion. Cut the remaining onion into wedges. Peel the potatoes and cut into bite size pieces and then submerge into water. Peel and cut the carrots into chunks.
2. In a pot, sauté butter, grated garlic, grated ginger, minced celery and minced onion.
3. Add the remaining onion, potatoes, carrots and sauté. Add water and the bay leaf and simmer for 15 - 20 minutes on low heat until soft.
4. In a frying pan, add vegetable oil and banana starch and stir until brown. Add curry powder and meat and sauté until meat is cooked. Add the soup from the pot gradually to avoid any lumps.
5. Add 4 into 3, mix well until the soup is thick. Add consommé, salt and pepper to taste.