

Serves 4

Ingredients:

600g beef (casserole steak)
500g waxy potatoes (new potatoes and Charlotte varieties work well)
400ml coconut milk
1 large or 2 medium white onion(s)
3 level tablespoons massaman paste
50g peanuts or cashews
6 Kaffir lime leaves
2 tablespoons vegetable oil
1 tablespoon palm sugar
2 tablespoons fish sauce
4cm cinnamon stick
6 cardamom pods
1 tablespoon tamarind paste



Preparation:

Cut the beef into 2.5cm bite size pieces.
Cut the potatoes into similar size pieces.
Peel and cut the onion(s) into quarters. (The onions will separate in cooking).
Tear the lime leaves into pieces.

Cooking:

Dry fry the nuts for one minute and set aside.
Dry fry the cardamom and cinnamon for 30 seconds and set aside.
Heat oil in a wok until very hot and stir fry the beef for about 4 minutes until brown.
Add the massaman paste and stir fry until it is aromatic. About 30 seconds will be fine.
Add the thick white cream from the tin of coconut milk. Set aside the water at the bottom of the tin for later.
Cook on medium heat stirring occasionally until there is red oil floating on the surface (about 5 minutes).
Add the onions, potatoes, cardamom, cinnamon, lime leaves, palm sugar, fish sauce, tamarind paste and the reserved coconut water. Simmer until the beef and potatoes are tender (about 1 hour), stirring occasionally. Alternatively, it can be transferred to a covered casserole dish and cooked in the oven at 160C for fan or 180C for non-fan ovens, for one hour.
Remove the cinnamon and cardamom.
Sprinkle the nuts on the top at serving. (Don't forget to check with guests about nut allergies or you can just leave them on a separate plate for adding to individual servings).

Serve with plenty of Thai Jasmine rice.