

Peranakan Sweet potato Curry

Inspired by Celebrity
Peranakan chef Philip Chia



(Serves 4)

Ingredients:

- 1.5 cups coconut milk
- 1 tbsp tomato paste
- 2 kaffir lime leaves
- 3-4 sweet potatoes or white potatoes (cubed)
- 2 cups asian greens of choice (eg: Bok choy) or kale
- Palm sugar to taste
- Sea salt to taste

Paste ("Rempah")

- 3 candlenuts
- 50g galangal (peeled)
- 2 tsp dry turmeric
- 2 cloves garlic (peeled)
- 2-3 shallots (peeled)
- 2 red chillies

Method

1. Using a mortar and pestle or blender, grind the "rempah" ingredients into a paste.
2. Place "rempah", coconut milk, tomato paste and kaffir lime leaves into a casserole pot. Add sweet potatoes and bring to the boil, then lower heat and simmer for about 25-30 minutes or until the potatoes are tender. The Asian greens are to be added around the halfway mark to avoid overcooking.
3. Add palm sugar and salt to taste
4. Dish out and serve hot with rice of your choice.

(Recipe adapted from Chef Philip's book Peranakan Heritage Cooking)