

## Squid in Curry Gravy

Saturday, 14 August 2010 17:36 - Last Updated Saturday, 06 August 2011 10:08

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courtesy : Pn. Raja Norzaini Raja Abdul Aziz



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Squid in curry gravy is a delicious, slightly spicy and tangy dish; with chunks of chewy squids. Serve with; white rice or nasi minyak.

Ingredients:

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500gm small squids;cleaned and scored  
60ml oil  
1/2 teaspoon tumeric powder  
2 tablespoon tomato sauce ) mixed  
3 tablespoon garlic flavored chilli sauce )  
salt and sugar to taste  
2 tablespoon lime juice  
1 1/2 teaspoon cornflour ) mixed  
100ml water )  
6 sprigs coriander leaves;chopped  
4 fresh red chillies;sliced )  
10 birds eye chilli (chilli padi) )  
1 tablespoon chilli powder ) grind into paste  
8 shallots;chopped )  
2 stalks lemongrass;chopped )  
1 tablespoon dried shrimp;dry roast )

### Method of preparation:

Heat oil in a wok on medium flame. Saute the ground paste till the smell is fragrant. Add in squids, tumeric powder, sauce mixture, salt and sugar. Mix well. Stir for about 3 minutes. Stir in lime juice and cornflour mixture. Continue stirring till the gravy is thick. Sprinkle chopped coriander leaves. Serve with; white rice or nasi minyak.

Note : Reduce the number of fresh chillies to cut down the hotness of the dish