

courtesy : Cik Erinna Yusof



Kari terung masak santan is a delicious eggplant curry in a coconut milk gravy. A mellow tasting curry, with a hint of different spices. It is served with; white rice, roti chanai, chappati or thosai.

Ingredients:

400gm eggplant; sliced 2cm slantwise

3 tablespoon oil
1/2 teaspoon fenugreek seed
1/2 teaspoon mustard seed
1 stalk curry leaves; stripped (20 leaves)
2 tablespoon Eagle brand meat curry powder)
3 tablespoon chilli powder) mix with a little water.make into a paste
4 teaspoon grated coconut;dry roast and pound)
5 shallots;sliced
2 cloves garlic;sliced
400ml coconut cream; no preservatives
800ml coconut milk; " "
3 or 4 tamarind pulps;Mix with a little water.strain.
salt to taste

Method of preparation:

Heat oil in the wok. Add fenugreek seed and mustard seed. When the smell is aromatic and the mustard seeds pop, add curry leaves, shallots and garlic. Saute till the shallot is golden brown. Next, add the curry powder paste. Mix well and stir for 2 or 3 minutes. Gradually, pour the coconut milk, tamarind juice and salt. Keep stirring till the curry boils. Add cut eggplant. Stir continuously till the eggplant is cooked. Then add coconut cream. Bring the curry to a boil again; while stirring. Turn down heat. Simmer. Serve with; white rice, roti chanai, chappati or thosai.