



Nyonya Vegetable Curry

While the classic Nyonya curry is made with chicken and potatoes in a creamy coconut sauce, Nyonya curry paste is just as delicious as the base for a vegetable curry. Potatoes are at the heart of a Nyonya curry, then add whatever vegetables you like.

Serves 4



INGREDIENTS

- 1½ tablespoons vegetable oil (30ml)
- 150g Nyonya curry paste (5½oz/½ quantity)
- 300g potatoes, peeled and cut into large chunks (10½oz)
- 2 kaffir lime leaves, torn
- Lemongrass pieces reserved from curry paste, halved and bruised
- 270ml coconut milk (9½ oz)
- ⅓ cup water (80ml)
- 1 teaspoon salt flakes, or more to taste
- 1 slipper eggplant, cut into 1cm discs
- 4 small fried tofu puffs, halved or quartered
- 4 grape tomatoes, halved
- Steamed rice, roti or nasi lemak, for serving

METHOD

1. Put oil in a saucepan, add Nyonya Curry Paste and place over low-medium heat,
2. Cook, stirring often, for about 4 minutes, until oil starts to separate.
3. Add potato and kaffir lime leaves and stir to coat well in the paste.
4. Stir in coconut milk, water and salt.
5. Increase heat, bring to the boil, reduce heat to low, cover and simmer for 10 minutes.
6. Add eggplant and stir to combine well and loosen any bits stuck to the base of the pan, cook for a further 15–20 minutes, stirring occasionally, until potato and eggplant are tender.
7. Gently stir in tofu, tomato and salt, taking care not to break up potato; taste and add more salt if needed.
8. Simmer for a further minute then remove from heat.
9. Serve with steamed rice, roti or nasi lemak.