

Pumpkin Curry

Ingredients:

500 g cubed pumpkin
1Tbl lime juice
2tsp tamarind paste
1/2 Cup hot water
1/2 Cup onion diced
3 red chillies
1 stalk lemon grass
1tsp shrimp paste
1Cup thin coconut milk 1/2 C thick coconut milk
1 Cup fresh basil laves
1Tbl fish sauce
1Cup stock/water



Diced Pumpkin

Method:

soak pumpkin in lime juice for 5 minutes
soak tamarind in hot water for 5 minutes
blend onion, chillies, lemongrass and shrimp paste
cook blended mixture with thin coconut milk for 5 minutes in saucepan
add tamarind and pumpkin and cook for 5 minutes
add remaining ingredients and cook until pumpkin is soft

Mulch Pit Pumpkin

