



MASSAMAN DUCK CURRY

Massaman Curry is one of those curries that sits very well and develops complexity and depth with time. Massaman tastes great if you let it sit overnight so that the spices penetrate the meat and potatoes. I find that the tastes just don't come together until the next day.

Difficulty: Easy

Serves: 4



INGREDIENTS

4 Luv-a-Duck duck legs, cut in half
2 tbsp vegetable oil
1 cup coconut cream
2 tbsp good quality massaman curry paste
1 cup coconut milk
1 cup Luv-a-Duck duck stock
1/2 cup unsalted roasted peanuts
500g baby chat potatoes
1 cinnamon stick
2 bay leaves
5 cardamom pods, lightly crushed to release flavour
2 tbsp brown sugar
1 tbsp tamarind concentrate
1 tbsp fish sauce
Steamed jasmine rice to serve

METHOD

1. Heat oil in a large saucepan over medium-high heat until hot. Add the duck legs and seal until evenly browned then transfer to a plate.
2. Add 2 tablespoons coconut cream to pan, cook over medium heat for 20 seconds or until hot.
3. Add curry paste and cook for 1 minute or until aromatic.
4. Return duck and juices to pan.
5. Add coconut milk, stock, peanuts, potatoes, cinnamon stick, bay leaves, cardamom pods, sugar, tamarind concentrate, fish sauce and remaining coconut cream. Stir to combine.
6. Reduce heat to low. Cover and simmer, stirring occasionally, for 1 1/2 – 2 hours or until duck is tender.
7. Serve with rice.