

MALAYSIAN COCONUT CURRY

Gary Parsons, *Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

MALAYSIAN COCONUT CURRY

Chef Gary Parsons

Ingredients

SERVES 10 PORTIONS

Pannacotta

HS574 Malaysian Coconut Curry Sauce 2000ml

DA105 Dell'ami Arbequina Extra Virgin 50ml

Olive Oil

Spiced Tofu, drained and cut into cubes 1125g
Pointed Red Pepper, thinly sliced into rings 2 each
Baby Spinach, washed and cut into strips 500g
Frozen Edamame Beans, blanched and shelled 250g
Long Stemmed Broccoli Spears, blanched 10 each

Sesame Seeds, toasted 100g
Nigella Seeds 100g
Coriander Sprigs 10 each

Method

1. Heat the oil in a frying pan over a medium heat. Once hot, add the cubes of tofu and fry until golden in colour. Add the thinly sliced rings of pointed red peppers, followed by the Malaysian Coconut Curry Sauce to warm through.
2. Once the sauce is hot, add the baby spinach, edamame beans and the broccoli spears. Keep on the heat for 5 minutes.
3. Serve in a warm bowl, sprinkle the sesame and nigella seeds over the sauce and finish with a sprig of coriander.



MALAYSIAN COCONUT CURRY
with tofu, red pepper, spinach, edamame and broccoli

Harvey & Brockless Kitchen Malaysian Coconut Curry Sauce

This rich curry sauce has all the comforting warmth and creaminess you would expect from an authentic Malaysian coconut curry – aromatic cardamom, warming cumin, fresh ginger, garlic and chilli and refreshingly vibrant turmeric and lime juice, all brought harmoniously together with the addition of creamy coconut. It's a comforting Malaysian cuddle in a sauce and the perfect foil for tofu - serve topped with fresh chopped chillies, fragrant Jasmine rice and a sprig of coriander.

Dell'ami Arbequina Extra Virgin Olive Oil

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado. Its delicate flavour makes it perfect for dressing burrata and air-dried hams. Even better, is a drizzle over chocolate ganache with a pinch of sea salt.