

Squid in Curry Gravy

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courtesy : Pn. Raja Norzaini Raja Abdul Aziz



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Squid in curry gravy is a delicious, slightly spicy and tangy dish; with chunks of chewy squids. Serve with; white rice or nasi minyak.

Ingredients:

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500gm small squids;cleaned and scored
60ml oil
1/2 teaspoon tumeric powder
2 tablespoon tomato sauce) mixed
3 tablespoon garlic flavored chilli sauce)
salt and sugar to taste
2 tablespoon lime juice
1 1/2 teaspoon cornflour) mixed
100ml water)
6 sprigs coriander leaves;chopped
4 fresh red chillies;sliced)
10 birds eye chilli (chilli padi))
1 tablespoon chilli powder) grind into paste
8 shallots;chopped)
2 stalks lemongrass;chopped)
1 tablespoon dried shrimp;dry roast)

Method of preparation:

Heat oil in a wok on medium flame. Saute the ground paste till the smell is fragrant. Add in squids, tumeric powder, sauce mixture, salt and sugar. Mix well. Stir for about 3 minutes. Stir in lime juice and cornflour mixture. Continue stirring till the gravy is thick. Sprinkle chopped coriander leaves. Serve with; white rice or nasi minyak.

Note : Reduce the number of fresh chillies to cut down the hotness of the dish