

ANJUNA BEACH COCONUT CURRY PORK

Classic Goan dish, sultry and sexy



INGREDIENTS

Marinade

1 cup desiccated coconut (not sweetened)
ghee/oil for frying
20 curry leaves (opt)
1-2 onions
4-6 cloves garlic
3 hot chillies (or to taste)
½ tsp mustard seeds
1 tsp cumin seeds
½ tsp cardamom seeds
1 cup coconut milk

1 cup yogurt

1 Tbls tamarind paste

1 tsp turmeric

The curry

750gms/ 1.5 lbs pork

½ tsp pepper corns

1 Tbls ground coriander

1 tsp ground star anise or cinnamon

Coriander (Cilento) leaves for garnish

METHOD

Marinade

Fry the desiccated coconut on a low heat in a dry (no oil) fry pan, until coconut is brown. Remove from fry pan.

Chop onions, garlic and chillies and fry them until soft in a little oil.

Add curry leaves if used. Add mustard, cumin and cardamom seeds. Fry for a few more minutes. Add coconut milk, yogurt, turmeric and fried desiccated coconut. Add sliced pork to marinade and marinate for at least an hour (or over night).

Turn pork and marinade into a heavy bottom pan and cook on a low heat for about an hour or until the pork is very tender. Add liquid if needed. Garnish with coriander leaves

