

MALACCAN DEVIL CURRY

By Graham Masterton

750g (1.5lbs) pork fillet
2 tablespoons white vinegar
1 tablespoon dark soya sauce
3 small red onions
1 tablespoon olive oil
3 cloves garlic, crushed
4cm (1.5inches) fresh ginger, sliced
1 teaspoon fish sauce
8-10 dried chillies, crushed
1 heaped teaspoon mustard seeds, lightly crushed
1 heaped teaspoon fenugreek seeds, lightly crushed
1 teaspoon turmeric powder
1 stalk lemon grass, finely chopped
6 candlenuts
2 cups light beef stock
Salt
Fresh ground black pepper

Cut the pork into thin slices and sprinkle with a mixture of vinegar and soya sauce. Leave to stand for at least 30 minutes.

Peel and chop the onions. Heat the oil in a large saucepan and gently fry the shallots with crushed garlic for 2 minutes. Add sliced ginger, fish sauce, chillies and mustard and fenugreek seeds. Stir on a moderate heat for 3 minutes, then add turmeric, lemon grass and ground candlenuts. Put in the slices of meat and mix well with the seasonings. Turn up the heat to brown the meat well.

Pour in the stock, season with salt and plenty of pepper and cover the pan tightly. Cook on a moderate heat until the meat is tender. Shake the pan from time to time to turn the meat, but do not take off the lid for at least the first 20 minutes of cooking.

If the liquid dries up too quickly, sprinkle on a little more stock to keep the meat moist until it is cooked. When the meat is done, all the stock should have been absorbed and the pan dry.