

## Sayur Lodeh, Vegetable Curry

2 kaffir lime leaves, lightly crushed

1-2 stalk lemongrass, peel off outer layers leaving tender whitish center, bruised

1 cinnamon stick, 1 star anise

1/2 cabbage, remove the hard stems and cut into squares

2 cups long beans

6 pieces beancurd puffs, halved

1 eggplant, cut into wedges

2 tomatoes, quartered

4 potatoes, quartered

1 (14 ounce) can coconut milk

42oz water (more or less)

4 tablespoon curry powder

½ teaspoon chili powder, or to taste (optional)

oil

salt, soy source, mushroom seasoning (optional), to taste

### Method

1. Mix the curry powder with 2 tablespoon oil to form curry paste and set aside.
2. Heat oil and pan fry potatoes. You may deep fry the potatoes.
2. Heat oil in a pot or wok, fry the star anise, cinnamon, and kaffir lime leaves for ½ minutes. Add in the curry paste and fry over medium heat until fragrant.
3. Put in the vegetables and tofu puff bring to a boil. Simmer for 10-15 minutes or until all vegetables are tender. Add in the coconut milk and season to taste with salt and sugar.
4. Serve hot with rice or bread or roti or noodle.