



Serves: 4
Preparation: 15 mins
Cooking time: 20 mins

Penang Mushroom & Beef Curry

2 tbs peanut oil
500g beef fillet or sirloin
steak, cut across the
grain into 1cm-thick slices
1/4 cup penang curry paste
300ml can coconut cream
300g flat mushrooms,
trimmed & thickly sliced
1/2 medium red capsicum,
quartered, deseeded &
thinly sliced
1/4 cup fresh coriander
leaves
1/4 cup unsalted roasted
peanuts, roughly chopped
Steamed jasmine rice,
to serve

1. Heat a wok over high heat. Add 1 tbs oil and heat until hot. Add 1/2 the beef and stir-fry for 2-3 minutes or until evenly browned. Remove to a plate, cover loosely with foil and keep warm. Repeat using the remaining oil and beef.
2. Add the curry paste to the wok and stir-fry over high heat for 1 minute or until aromatic. Add the beef and stir to coat in the curry paste.
3. Add the coconut cream and mushrooms to the wok. Stir to combine and bring to the boil over high heat. Reduce the heat to medium-low and simmer for 5 minutes. Stir in the capsicum and cook, stirring constantly, for 1 minute.
4. To serve, spoon the curry into serving bowls and top with the coriander leaves and chopped roasted peanuts. Serve with steamed jasmine rice.

Variation: Replace the penang curry paste with Thai masaman curry paste.