Dilmah Tropical Breakfast Balinese Vegan Curry

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- Sub Category Name
  - Food
  - Savory

- Recipe Source Name
  - Dilmah Inspirations Recipes

Ingredients

Dilmah Tropical Breakfast Balinese Vegan Curry
- Balinese Curry Paste (Yields 3)
- 8 large mild raw chilies washed
- 3 eschalots peeled
- 1 head of garlic peeled
- 1 thumb size galangal peeled
- 1 thumb size of ginger peeled
- 1/3 cup macadamia nuts
- 1 lemongrass stalk outer leaves removed
- 1 tbsp ground coriander powder
- 1 tbsp ground turmeric powder
- 1/2 tsp ground pepper
- 1 teaspoon vanilla essence
- 1/2 cup water
- Balinese Turmeric & Coconut Vegetable Curry
- 2 tbsp coconut oil
- 8 medium sized desire potatoes peeled cut into 8 cube
- 3 medium sized carrots peeled cut into large cube
- 2 400ml cans coconut milk hot infused with 15g tropical breakfast tea
- 1 tsp salt

To Serve

- bean sprouts washed
- brown rice soaked overnight and cooked as per packet instructions
- corriander leaves washed
- tropical breakfast tea for garnish

Methods and Directions

Dilmah Tropical Breakfast Balinese Vegan Curry
- Balinese Curry Paste
- Place all of the ingredients into a food processor or blender, blend until well-combined.
- Once combined, separate the mixture into 3 portions.
- Balinese Turmeric & Coconut Vegetable Curry
- infuse the coconut milk with the tea and set aside for 10 minutes
- In a medium sized pot over a medium heat, warm the coconut oil. Place 1 portion of the Balinese Turmeric Curry Paste and stir for approximately 5 – 10 minutes or until fragrant.
- Stir in the potatoes and carrots until well-coated by the curry paste. Pour in the cans of coconut milk and salt, stir until well combined. You want to ensure the carrots and potatoes are submerged in milk, if not, add a splash of water.
- Bring the curry to the boil, reduce the heat and simmer uncovered for approximately 45 minutes, or until the root vegetables are cooked through.
- Serve on brown rice with fresh bean sprouts and cilantro leaves.