

Indonesian Jackfruit Curry

Ingredients

- 2 shallots, quartered
- 3 garlic cloves, halved
- 1" ginger root, peeled and sliced
- 1 tsp grated galangal root or 1/2 tsp galangal powder
- 1 tsp sambal oelek or more to taste
- 1/2 tsp turmeric powder
- 1/2 tsp cardamon powder
- 1 candlenut, 1 1/2 macademia nuts or 2 cashews
- pinch of anise seeds
- 2 Tbsp vegetable oil
- 1 stalk of lemongrass, white part only
- 2 bay leaves
- 2 kaffir lime leaves or zest of 1 lime
- 1 clove
- 2-3 cups cubed peeled/seeded jackfruit
- 1 can coconut milk
- 1/2 cup water
- 1/2 tsp tamarind paste
- 1 1/2 tsp sugar
- 1 1/2 tsp salt
- 1/4 tsp black pepper

Directions

Put shallots, garlic, ginger, galangal, sambal oelek, turmeric, cardamon, candlenut and anise seeds in a blender or food processor. Process until it becomes a smooth paste.

Heat oil in a saucepan over medium heat. Add the spice paste, lemongrass, bay leaves, kaffir lime leaves and clove. Saute, stirring frequently or until it becomes fragrant.

Add jackfruit to the pot. Stir fry until the jackfruit is coated and slightly soft. Add coconut milk, water, tamarind paste, salt, sugar and black pepper and stir well. Bring to a boil, then reduce to heat to medium-low. Cook until the jackfruit is soft, stirring occasionally. Taste, adjust seasoning and serve with rice.