

# Balinese Potato Curry



*A fragrant Balinese Potato Curry with an authentic and vibrant flavor! Serve over rice or whole grains.*

## Ingredients

- 2 tablespoons thinly sliced ginger ( skin OK)
- 1 shallot rough chopped
- 1 tablespoon fresh turmeric – thinly sliced – skin OK( or sub 2 teaspoons ground)
- 2 x 5 inch stocks lemongrass, *thinly sliced* into disks
- 3 garlic cloves
- 1 jalapeno ( this will be mild)
- 5 kefir lime leaves
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- 2 tablespoons coconut oil
- 2 cups water
- 8 medium potatoes cut in 2cm cubes
- 1 can coconut milk
- ½ teaspoon salt
- 1 tablespoon fish sauce
- 1 lime- juice
- sambal oelek, or chili paste or chili flakes for additional heat

## Instructions

1. Place the thinly sliced ginger, lemongrass, shallot and turmeric in the food processor. Add the jalapeño chilli, garlic, and lime leaves. Pulse until it becomes a paste, scraping down sides if necessary.
2. Heat coconut oil in a large stock pot, over medium high heat. When hot, add fragrant paste and stir constantly until it browns lightly, about 3-4 minutes. Add 2 cups water, give a stir, bring to a boil. Add potatoes, cover and simmer 15 minutes or until potatoes are fork tender.
3. Remove the lid, and reduce the liquid just a little, letting it simmer uncovered for a few minutes. Add coconut milk, salt, fish sauce and the juice from one small lime. Taste. Remember this will go over rice, so the flavors will mellow. Add chili paste or flakes for more heat.

Serve over rice with a lime wedge, crispy shallots, fresh mint, basil, cilantro or scallions