

Coconut Curry Beef Belly



Ingredients:

1. Beef belly	500g
2. Onion	1 pc
3. Carrot	1 pc
4. Potatoes	2 pcs

Seasoning:

1. Curry sauce	3 tbsp
2. Coconut paste	1 small can
3. Table salt	moderate amount

Method

- 1) Turn Panasonic IH cooker's power on and set to heating level "9" to boil some water. When water is boiled, put in beef belly. Keep boiling it until fairly cooked on surface. Then take it out.
- 2) Cut onion, carrot and potatoes into small pieces for later use.
- 3) Turn the power on and adjust heating level to "6". Add 1 tbsp oil in the wok. Before oil gets heated up, add onion and briefly stir-fry. When onion becomes soft, add in and stir-fry carrot, potato and curry sauce. Adjust heating level to "8". Stir-fry again until the smell of curry sauce is released. Then add in the scalded beef belly. Stir-fry all the ingredients, and add water until flatten the ingredients. Put on the wok lid after heated, and turn heating level down to "2" for simmering. Set the timer to 50 minutes.
- 4) Add about 1/2 tsp of table salt into coconut sauce, and stir it. Adjust heating level to "6". Add the already mixed coconut paste. After thoroughly stirring, boil it briefly. Then serve.

