



Singapore Curry Recipe

Servings: 6-10 persons

Ingredients:

Tungsan curry paste	350g
Fresh chicken (Whole & chopped)	1.5kg
Potatoes (peeled skin)	800g
Fresh coconut milk	500ml
Water	600ml

Method

1. Season chopped chicken pieces with curry paste for 20 to 30 minutes.
2. Deep fried potatoes till golden brown.
3. Fry the seasoned chicken pieces, add 600ml of water. Cover to boil for 5 to 10 minutes.
4. Add fried potatoes and coconut milk.
5. Season (optional) to personal preferences.
6. Garnish with curry leaves. Serve hot with French loaf or white rice.

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咖喱食谱

6-10 人份

用料:

咖喱料	350克
鸡一只	1公斤500克
马铃薯	800克
纯正椰浆	500毫升
水	600毫升

做法:

1. 先把鸡肉和咖喱料腌20至30分钟。
2. 再把马铃薯炸至金黄色。
3. 将腌好的鸡肉放下去炒, 然后加入600毫升的水盖 5至10分钟。
4. 最后再加入炸好的马铃薯和椰浆。
5. 接着以个人口味加入调味。煮滚后即可。
6. 食用时可配上面包或白饭。

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