

Tavuk Massaman Köri

Authentic Thai Massaman Curry with tender chicken, coconut milk, and aromatic spices. Learn to make this creamy, sweet-savory curry at home.

10 min

HAZIRLIK

35 min

PIRME

45 min

TOPLAM

8

PORSIYON

Medium

ZORLUK

Tavuk Massaman Köri

Malzemeler

- 1 lb chicken thigh
- 1 onion
- 3 potato
- 2 carrot
- 3 tbsp sunflower oil
- 4 cup coconut milk
- 3 tbsp cilantro (coriander)
- 1 tsp ginger powder
- 1 tbsp lime juice
- 2 tbsp fish sauce
- 1 tbsp Worcestershire sauce
- 25 g peanut

Yapılış

- Prepare the curry paste**
Soak 3 dried chilies in warm water for 15 minutes until softened.
- Heat a dry skillet over medium heat and toast 2 whole spices (cardamom and cloves) for 1-2 minutes until fragrant.
- Grind the toasted spices in a spice grinder or mortar and pestle until they form a fine powder.
- Heat 3 tablespoons oil in a skillet over medium heat and sauté the drained chilies with garlic and ginger for 5 minutes until softened and aromatic.
- Transfer the sautéed mixture to a blender with the ground spices and blend until it forms a smooth paste, adding a little water if needed.
- Prepare the chicken and vegetables**
Cut 1 pound chicken into 2-inch pieces and peel 1 potato, cutting it into 1-inch cubes.
- Boil the potato cubes in salted water for 3-4 minutes until just tender, then drain and set aside.
- Cook the curry**
Heat 3 tablespoons oil in a large pot over medium-high heat and fry 3 tablespoons of the curry paste for 2-3 minutes until fragrant and

darkened.

- 9 Add 1 cup of the thick coconut cream from the top of the canned coconut milk and stir with the curry paste for 2 minutes until well combined.
- 10 Add the chicken pieces and stir to coat completely with the curry mixture, cooking for 3-4 minutes until the chicken is no longer pink on the outside.
- 11 Add the remaining 3 cups coconut milk, 1 teaspoon fish sauce, 1 tablespoon tamarind paste, and 2 tablespoons palm sugar, stirring to combine.
- 12 Add the parboiled potatoes and bring to a gentle simmer, then reduce heat to low and cook for 20-25 minutes until the chicken is fully cooked and tender.
- 13 **Finish and serve**
Taste and adjust seasoning with additional fish sauce or palm sugar as needed, then garnish with 1 tablespoon toasted peanuts and 25g fresh cilantro before serving.

puçlar?

Patatesleri köri suyuna eklemeyden önce hafifçe ha?lay?n. Bu sayede patateslerin da??lmas?n? önlersiniz.

Köri ezmesini kavururken sürekli kar??t?r?n ve yanmamas?na dikkat edin. Yan?k koku tüm yeme?i etkileyebilir.

Hindistan cevizi sütünü eklerken önce kal?n k?sm?n? kullan?n, sonra su k?sm?n? ekleyin. Bu teknik daha kremsi bir köri sa?lar.

Körinizin lezzetini dengelemek için tatlı (?eker), tuzlu (bal?k sosu) ve ek?i (demirhindi) dengesi kurmaya özen gösterin.

Kavrulmu? f?st??? servis etmeden hemen önce ekleyin. Bu sayede ç?t?r kalmas?n? sa?lars?n?z.

Köri pi?erken ara ara kar??t?r?n ama çok s?k kar??t?rmaktan kaç?n. Bu, tavu?un parçalanmas?na neden olabilir.

Taze kaffir lime yapra?? bulamazsan?z, kurutulmu? olan?n? veya lime kabu?u rendesi kullanabilirsiniz.

Körinizi bir gün önceden haz?rlarsan?z, lezzetlerin kayna?mas? için daha da lezzetli olacaktır.