



bit spicy

Wetha See Byan - Burmese Dry Pork curry

Wetha See Byan is a richly flavoured but incredibly easy dry pork curry, one where you'll discover you already have all the ingredients! Well, if you keep some lemongrass and lime leaves in the freezer as we do! If you like more sauce you can always add a little extra water without diluting the flavour. We have added potatoes because we felt pork on its own was almost too rich, but feel free to leave them out. Don't forget the lime (or lemon) as it really lifts the dish. **serves 4**

- 2 tbsp sesame oil
 - 600g pork belly or loin, cut into 3cm pieces
 - 300ml 'secret sauce' – see website for recipe
 - 1 stalk lemongrass, bruised
 - 1 tsp turmeric
 - 2-3 small fresh chillies, finely chopped
 - 2 dried or fresh lime leaves
 - 2 tsp tamarind paste (or 2 tbsp soy sauce with lime juice to taste)
 - 1 tbsp fish sauce
 - 1 tsp prawn paste
 - 200g potatoes, cut into small pieces (uncooked)
1. Heat the oil in a large pan and fry the pieces of meat until brown. Stir in the turmeric.
 2. Add all the ingredients except the potatoes, bring to the boil and simmer for about an hour and a half, or until the pork is tender.
 3. Taste the sauce and add lime juice if it needs a little extra tang.
 4. Add the potatoes and simmer in the sauce until just cooked. Keep an eye on it to ensure the pork is not sticking (remember: it's supposed to have very little sauce left after cooking).
 5. Serve with sticky rice, fresh coriander stirred in and a wedge of lime on the side.