



bit spicy

Kari Babi Dan Ubi Kentang - Nonya pork and potato curry!

This delicious curry uses our Indonesian Korma curry, with flavours of fennel, star anise and cloves. This Singapore version uses pork as an unusual alternative, with as many chillies as you want! **serves 4-6**

- 1 carton [Indonesian Korma spice blend](#)
 - 700g lean pork, cubed
 - 2 tbsp vegetable oil
 - 300ml '[secret sauce](#)'
 - 1 stick lemongrass, bashed
 - 1 can coconut milk
 - 3 tbsp soy sauce
 - 2-3 birds eye chillies, finely chopped (or more, to taste!)
 - 300g potatoes, just cooked and cut into small chunks
 - chopped coriander, to serve
1. Heat the oil in a large pan, add the spices and chillies and fry until fragrant.
 2. Add the meat and stir until browned.
 3. Add the lemongrass, secret sauce, coconut milk and soy sauce. Bring to the boil and simmer until the meat is just tender.
 4. Add the potatoes and cook for 15 minutes.
 5. Stir in the coriander and serve with sticky rice.