

# Food Babe's Four Season's Balinese Curry Sauce



Prep Time:	Cook Time:	Total Time:	Serves:
15 mins	50 mins	1 hr, 5 mins	6

<https://foodbabe.com/balinese-curry-sauce>

## Ingredients:

- 2 ½ tablespoons coconut oil
- 1 red chili, seeded and minced
- 3 shallots, chopped
- 1 ⅓ tablespoons garlic cloves, chopped
- 1 tablespoon ground tumeric
- 4 tablespoons galangal, chopped
- 4 tablespoons ginger root, chopped
- 2 teaspoons ground coriander
- 1 tablespoon cumin powder
- 2 tablespoons fresh lemongrass
- 10 pieces lime leaf
- ¾ cup coconut milk
- 2 cups filtered water
- 1 pinch sea salt and ground pepper

## Instructions:

1. Mash chopped shallot, garlic, red chili, turmeric, galangal and ginger to a paste.
2. Heat oil in a pan, saute spice paste and add turmeric, coriander and cumin, cook for 5 minutes.
3. Add lemongrass, lime leaves and then pour coconut cream and water, seasons with salt and pepper and bring to a boil.
4. Reduce to simmer for 40 minutes, Stirring constantly to prevent the coconut cream from breaking.

## Notes:

- Use immediately to stir fry your favorite vegetables.
- Serve over noodles or black rice.
- Curry Sauce can be stored for up to 5 days in the fridge or frozen for later use.
- If you can't find galangal at your local asian market, use ginger mixed with ½ tsp cinnamon instead.
- For lime leaf – you can substitute 1 tsp of lime zest.
- Please buy all organic ingredients if possible