



Spicy Steve's Malaysian & Singaporean Recipes

Curry Kapitan

This is a well known mild curry that's origins may be debated. Many say it is Malay, some say a Chinese cook at sea served it to the 'Capitan', and I have even heard the 'Capitan' was Portuguese sailing out of Malacca. This one I was told was a 'Nonya' version from Penang, however, others I have seen from Penang have included that distinct 'Nonya' ingredient - tamarind. Whatever you believe, this is a nice dish to serve and you can always add tamarind or extra chillies to kick up the flavour intensity.

Ingredients:
3½ lbs chicken, cut into bite size pieces
1 onion, diced
2 tsp salt
Oil for cooking

Ground Ingredients (Paste):
10 dried red chillies
2 fresh red chillies
20 shallots
5 cloves garlic
1 inch piece of turmeric root
12 candlenuts (kemiri nuts)
1 tsp ground coriander
2 x1 inch dried shrimp paste (belachan)
5 stalks lemon grass

1 cup thick coconut milk
2 cups thin coconut milk
juice of 2 large limes

10 to 15 shallots, thinly sliced and
fried in oil until crisp for garnish.

Method:
1. Heat some oil in a wok and lightly brown onions. Add salt.

2. Add ground ingredients and fry until fragrant, adding a little of the thin coconut milk to prevent ingredients from sticking to the wok.

3. Add chicken and fry for 3 minutes.

4. Pour thin coconut milk over chicken and cook over low heat until chicken is tender (approximately 30 minutes).

5. Add remaining thick coconut milk.

6. When the curry boils, add the lime juice.

7. Garnish with crispy fried shallots and serve with plain rice or roti jala.