



CLEARVIEW

ESTATE WINERY & RESTAURANT

Sri Lankan Squid Curry matched with **2016 Coastal Gewürztraminer**

- 1 onion
- 6 cloves of garlic
- 2 cm ginger
- 2 sprigs curry leaves – roughly chopped or substitute for 2 teaspoons of curry powder
- 2 large pinches of chilli flakes
- ½ tsp of fennel seeds
- 1 tsp turmeric powder
- 2 tsp cumin seeds
- 3 tsp coriander seeds
- ½ tsp fenugreek seeds
- 1 tsp black pepper
- 6 tsp tamarind paste – soaked in 1-2 Tbsp of boiling water
- 2 cans of coconut cream
- 200 ml chicken stock or fish stock
- 1 lemon juiced
- squid - or any fish or chicken of your choice

Method:

Puree onion, garlic and ginger in a food processor.

Sauté puree with the curry leaves and chilli for 4 minutes.

Ground all the spices and add to the onion mix sautéing for a further 3 minutes.

Add stock, coconut cream and soaked tamarind paste. Bring to the boil and then turn down and simmer, reducing to the desired thickness.

Clean squid, pat dry and sauté briefly over a high heat until it just changes colour. Add to the thicken sauce and simmer until cooked through. The secret for tender squid is to cook it on a very high heat quickly so it doesn't go tough or simmer it in the sauce over a low heat until it is tender.

Stir in lemon juice and season with fish sauce if desired.