



DOMAINE CARNEROS®

Massaman Curry with Paneer Cheese



INGREDIENTS

Prep: 25 mins

Servings: 4

4 tablespoons olive oil
12 oz paneer cheese, cubed
2 tablespoons Massaman Curry paste
1 tablespoon of Garam Masala
1 can of coconut milk
Juice from 1 lemon (3 tablespoons)
2 tablespoons of Tamarind Puree
2 tablespoons of Hoisin sauce
2 teaspoons of sugar
Salt to taste

INSTRUCTION

1. Heat 4 tablespoons of olive oil in a large saucepan over medium heat.
 2. When hot, add the cheese cubes and sear for about 5 to 10 minutes, constantly turning the cubes to brown them evenly on all sides.
 3. As they turn crisp and golden, remove, and set aside.
 4. In the same saucepan add the curry paste and the garam masala and let it toast 1-2 minutes, until fragrant.
 5. Then add the tamarind puree and hoisin sauce, stir, and add the coconut milk and stir well to combine.
 6. Add the lemon juice, sugar salt and paneer cheese, simmer for 15 to 20 minutes or until the sauce thickens.
 7. Remove from heat and serve.
- Optional: serve over a bed of crispy rice noodles and top with micro greens.

MASSAMAN CURRY PASTE

Yield: 1 cup

1 medium shallot, sliced
4 cloves garlic
1 to 2 fresh Thai chili peppers (or 1/2 to 1 teaspoon of dried crushed Thai chilies)
1 thumb-sized piece galangal, thinly sliced
1 stalk lemongrass, minced (or 2 to 3 tablespoons prepared lemongrass paste)
2 tablespoons fish sauce
1 1/2 teaspoons ground cumin
1 teaspoon shrimp paste
1 teaspoon palm sugar (or brown sugar)
1/2 teaspoon toasted whole cumin seeds
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cardamom
1/8 teaspoon nutmeg (preferably freshly ground)
1/8 teaspoon ground cloves
1 to 3 tablespoons coconut milk (for desired consistency)

1. Place in a food processor and process until everything is well incorporated into a thick paste. (Alternately, combine all ingredients and pulverize in a mortar and pestle.)
2. Store the curry paste in a glass jar until is ready to use.

Serve with Domaine Carneros Estate Brut Cuvée