

Four Seasons Resort Koh Samui: Massaman Nua (by Chef Sumalee)

This stunning property, set into a cliff-side overlooking the gulf of Siam, offers private pool villas and residences and a welcoming atmosphere with top-notch service. Here is their recipe for slow-cooked Wagyu Beef with Massaman Curry in Coconut Milk.

INGREDIENTS (serves four)

Slow-Cooked Beef

- Coconut milk: 1000 grams
- Wagyu beef cheek: 1000 grams, cleaned and cut into chunky cubes
- Salt: 1 tsp, to taste
- Cinnamon stick (1), star anise, a few bay leaves

Curry Sauce

- Coconut cream: 2 tablespoons
- Massaman curry paste: 200 grams
- Coconut milk: 1000 grams
- Shrimp paste: 20 grams
- Tamarind juice: 30 grams
- Palm sugar paste: 10 grams
- Soy sauce (or fish sauce): 10 grams
- Sweet potato: 500 grams (peel and cube)
- Onion: 2 whole pieces (peel and cube)
- Roasted peanuts: 100 grams
- Deep fried shallot for garnish (10 grams)

PREPARATION

- For the slow-cooked beef, heat coconut milk in a large saucepan over medium-high heat until hot.
- Add beef, salt, star anise, bay leaf and cinnamon stick. Coconut milk should cover the beef. Bring to boil for around 20 minutes; then reduce heat to low and slow-cook for 2 hours.
- For curry sauce: Heat 2 tablespoons of coconut cream until hot. Add curry paste and shrimp paste, then stir until fragrant.
- Add more coconut milk and keep stirring until the mixture is well combined and thickens.
- When the beef is beginning to soften, add the curry sauce into the large saucepan with the beef and mix.
- Add sweet potato, peanut, onion, palm sugar, tamarind juice, soy sauce and salt to taste, then stir to combine.
- Reduce heat to low, cover and simmer, stirring occasionally, for 45 minutes to 1 hour, until beef is soft.
- To serve, put in a curry bowl and garnish with deep fried shallot. Serve with steamed rice.



Photo courtesy the Four Seasons