Unilever Food Solutions Philippines

Recipe detail information

Pork Curry

Yield 6 servings

Ingredients (6 servings)

Amount	Measure	Name
200.00	g	Potato (peeled, quartered, blanched)
200.00	g	Carrot (peeled, quartered, blanched)
60.00	ml	Canola oil
50.00	g	Onions, chopped
20.00	g	Garlic, chopped
16.00	g	Ginger, chopped
1.00	kg	Pork shoulder, cubed
500.00	ml	Coconut Milk
30.00	g	Knorr Pork Broth Base - 6 x 1.5 kg
100.00	g	Green bell pepper, medium diced
100.00	g	Red bell pepper, medium diced
10.00	g	Curry powder
250.00	ml	Coconut Milk
		Green chilli, chopped (optional)
10.00	g	Ground black pepper
20.00	g	Basil leaves

Preparation

1. In a sauce pan, heat oil. Fry potatoes and carrots. Set aside.

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2. In the same pan, sauté onions, garlic and ginger. Add in pork and cook until brown. Add in thin coconut milk and Knorr Pork Broth. Let the sauce reduce.
3. Bring back the potatoes and carrots, and add in the green and red bell peppers. Mix the curry powder with the thick coconut milk and add into the pan. Simmer for 10 minutes.
4. Add chillies if you want it spicy. Season with ground black pepper as desired.
5. Garnish with basil leaves after cooking.

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