Panang beef curry

Finely ground roasted peanuts thicken the coconut sauce until it clings to the beef. A few shreds of makrut lime leaf give each spoonful a fresh citrus fragrance.

Serves 2 · 30 minutes

Ingredients

Contains peanuts and fish (anchovy in the fish sauce). Check your curry paste label, especially if using another brand, as some pastes contain shrimp (crustaceans).

150 g dry jasmine rice, to serve

250 g sirloin steak, thinly sliced across the grain

Buy separately.

250 ml coconut milk

1–2 tbsp Maesri Panang curry paste, to taste

15 g unsalted roasted peanuts, finely ground

Buy separately.

2 tsp finely chopped palm sugar

1–2 tsp fish sauce, to taste

3 fresh makrut lime leaves, centre ribs removed

Fresh pre-order. Local delivery or collection only.

Method

1. Start the rice and slice the beef

Cook the jasmine rice following the pack instructions. Cut the beef across the grain into strips about 3 mm thick. Stack the lime leaves, roll them tightly and shred as finely as you can.

2. Fry the curry paste

Pour 4 tbsp of the coconut milk into a wide pan over medium heat. Bubble for 2 minutes to thicken slightly. Stir in the curry paste and cook for 2 minutes, stirring until fragrant.

3. Build a thick sauce

Stir in the rest of the coconut milk, the ground peanuts, palm sugar and 1 tsp fish sauce. Simmer uncovered for 5–7 minutes, stirring occasionally, until the sauce coats the back of a spoon.

4. Cook the beef and finish

Add the beef in a loose layer and stir to separate the slices. Simmer gently for 2–4 minutes until cooked through. Stir in half the lime leaves, taste and add the remaining fish sauce if needed. Scatter the remaining leaves over the curry and serve with the rice.

Cook’s note If the sauce gets too thick before the beef goes in, loosen it with a tablespoon of water. Slicing the steak thinly keeps the final simmer short.