



PORK SMELT WITH RED CURRY

Ingredients:

For the red curry paste

- 4 tablespoons olive oil
- 5 small onions
- 12 cloves garlic
- 1 tablespoon of ginger powder (or thumb thick piece of fresh ginger)
- 2 green peppers (I used some from the garden, not the strongest ones, but you can find them in an ordinary grocery store too)
- 4 ripe tomatoes
- 2 teaspoons chili powder
- 1 tablespoon different chili powder (whatever you find)
- 1 tablespoon ground coriander
- 2 teaspoons ground turmeric
- 2 teaspoons ground cumin
- 2 teaspoons pepper
- 2 teaspoons salt

For the pork smelt:

- 2 big pieces of pork smelt (about 400 grams for two persons)
- 1 small onion
- 1 tablespoon of olive oil
- 3 tablespoons of dry white wine
- 3 tablespoons of water
- 2 tablespoons of curry sauce (the one you just made or store bought)
- Salt and pepper



RED CURRY PASTE

Recipe:

1. Peel the onions and garlic and cut them in big pieces. Wash the green chili and cut it in pieces. Put all this in a food processor and add the ginger powder (or ginger in smaller, peeled pieces). Blend it until this becomes a thick paste. Smaller parts can still be visible, if you want.
2. If you wish, you can first take of the peel of the tomatoes, by giving them a small incision, bathing them in boiling water for a few moments and then dropping them in ice cold water. The peel gets off easily now. If you don't want to take of the peel, just follow these steps. Wash the tomatoes and cut them in pieces. Cut out the hearts. Mash the tomatoes.
3. Take a large pan and heat all the oil. Once it is hot, you can gently put in the onion and garlic mixture, and let it get slightly brown. Don't put the heat too high, medium is the best heat. Let it simmer about 10 minutes.
4. Now, add the mashed tomatoes and all the spices, and let this simmer for 15 minutes. If you put it longer on the stove, the paste will get much thicker if you like that. I chose it to be more liquid.
5. The curry paste is ready to use! You can cool the curry paste and store it for not more than a week in your fridge. I put the leftovers in small bags to freeze. This conserves for about a month. Never put all sauce in a big pot, because one big block is hard to use. You need to freeze it in small portions.



PORK SMELT

Recipe:

1. In a pan, heat the oil and add the chopped onion. Chop the onion in small pieces, or cut it very small, as I do. Add the curry paste and let it simmer for a half a minute, to mix the flavours.
2. Carefully place the pork smelt pieces in the pan and let it be well covered with the oily paste. Fry one side for about 5 minutes, first on a high heat, after a minute on medium heat. Then turn the pork and bake the other side. Make a small incision in the thickest part to check if the meat is ready.
3. Take out the meat and put it on a covered plate.
4. Return to the pan with the oily paste and add the white wine and the water. Let it simmer for a few minutes, stir gently to release possibly attached onion bits on the pan.
5. Pour the sauce on the pork smelts and serve with cooked green lentils.