

# Goat Kelantan

## Ingredients

- 750g Diced meat
- 4 tbsp. oil
- 2 tsp tamarind pulp
- 4 stalks lemongrass (thick bottom third only, outer layer removed, inner part bruised)
- 1 cup water
- 1 cup thick coconut milk or 1/2 cup coconut cream mixed with 1/2 cup water
- 1/2 tsp sugar
- 1 tsp salt

## For Marinade

- 1 tsp turmeric powder
- 1 tsp chilli powder
- 1 tbsp. sugar
- 1/2 tsp salt

## For Spice Paste

- 4 cashew nuts
- 2 cm sliced ginger
- 9 dried chillies (cut into lengths, soaked in warm water)
- 6 cloves garlic (halved)
- 3 fresh red chillies (sliced)
- 5 shallots (halved)

## Method

1. In a bowl, mix all the ingredients for the marinade
2. Rub marinade well into the meat
3. Set aside for 1 hour
4. How to make the Spice Paste: Using a blender or mortar, blend all the ingredients for the spice paste
5. Add a bit of oil to keep the blades turning every so often
6. Remove and set aside
7. How to make Spicy Kelantan Goat: Heat oil in a wok and stir-fry the spice paste till fragrant (5 mins)
8. Add in tamarind pulp and lemongrass, stir-fry for 3 mins
9. Add water, stir and cook for 3 mins
10. Add in meat, coconut milk, sugar and salt
11. Bring to simmer and transfer to casserole dish
12. Cook in low to medium oven for 1½ - 2 hours

**13.** Serve hot, topped with remaining gravy