

2 hours

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| 1 | 500g<br>2<br>200g<br>3                 | Potatoes<br>Carrots<br>Mushrooms<br>Onions           | Cut the <b>Potatoes</b> into bite-sized chunks, and leave to soak in water for <i>15 minutes</i> . Meanwhile cut the <b>Carrots</b> , <b>Mushrooms</b> , and <b>Onion</b> and set aside.   |
| 2 | 2 tbsp<br>3 cloves<br>2.5 cm<br>1 tbsp | Olive Oil<br>Garlic<br>Grated Ginger<br>Curry Powder | Heat oil in a large deep pan on medium heat. Sauté the <b>Onion</b> for about <i>10-15 minutes</i> until lightly caramelized. Season with salt, then add the <b>Garlic</b> , <b>Ginger</b> , and <b>Curry Powder</b> .   |
| 3 | 250 ml<br>1 L                          | Red wine<br>Beef stock                               | Raise the heat to medium-high and add the <b>Wine</b> to the mixture. Wait for the alcohol to evaporate. Now add the rest of the cut vegetables ( <b>Potatoes</b> , <b>Carrots</b> , and <b>Mushrooms</b> ) to the pot. Add <b>Beef Stock</b> until it barely covers the vegetables. Bring to a boil, then let it simmer for <i>at least 50 minutes</i> .  |
| 4 | 2-4<br><br>1-2                         | Cutlets<br>Flour<br>Eggs<br>Panko                    | <p>While everything is cooking we are going to get started on the cutlets. Both chicken and pork work really well. Tofu can be used as a vegetarian option, but you should add some spices to the flour dredge to make it less bland. Prepare a breading station:</p> <ul style="list-style-type: none"> <li>• One bowl with flour</li> <li>• One bowl with the eggs, beaten</li> <li>• One bowl with panko</li> </ul> <p>Season the <b>Cutlets</b> with salt and pepper, then proceed to dredge through the <b>Flour</b> and <b>Eggs</b>. Finally cover with the <b>Panko</b> and lightly press into the cutlets.</p> |
| 5 | 1 portion<br>1 box                     | Curry Roux<br>Rice                                   | <p>You can get the Curry Roux at most asian supermarkets. I personally like Golden Curry, medium hot. For the rice, Pandan, Basmati, or Jasmin work really well, other long-grain rice works too.</p> <p>Dissolve the <b>Curry Roux</b> into the mixture while stirring. If the curry gets too thick, add some water, but it shouldn't be very liquid. We are going to let this simmer for another <i>10-20 minutes</i>. Giving us enough time to prepare the <b>Rice</b> and cook the <b>Cutlets</b>.</p>   |
| 6 |  |  | Prepare the <b>Rice</b> according to manufacturer specifications. (Wash your rice first, even if they say its not needed).   |
| 7 | Lots                                   | Neutral Oil  | In a large skillet, heat <b>1cm of Oil</b> on high heat until a piece of panko sizzles nicely. We want the oil hot, but we don't want to burn the cutlets. Fry the cutlets for <i>2-3 minutes on each side</i> until golden brown and crispy. Let cool on a wire rack until serving.   |
| 8 |  |  | For serving, place the <b>Rice</b> on one side of the plate. Lay the <b>Cutlet</b> against the <b>Rice</b> , then cover the <b>Cutlet</b> , and fill the remaining space on the plate, with <b>Curry</b> .<br>Enjoy!   |

1	5+	Sheets of filo pastry	Preheat the oven to 175°. Remove the <b>Filo Pastry</b> from the freezer and cover with a damp towel.
2	300 g 400 g	Chicken Chinese Wok Vegetables	Cut the <b>Chicken</b> into small pieces. Cook the chicken on medium-high heat until mostly cooked. Add the <b>Vegetables</b> and stir fry for <i>10 minutes</i> .
3	2 tbsp 2 tbsp 2 tbsp 1 tbsp 1 tsp	Vegetable Stock Powder Chinese 5 Spices Soy Sauce Shishimi Togarashi (optional) Lemon Juice (optional) Salt and Pepper	Season with <b>Salt and Pepper</b> . Add the <b>Spices</b> and mix thoroughly. Finally, add the <b>Soy Sauce</b> and optionally the <b>Lemon Juice</b> .
4	250 g	Bean Sprouts	Turn off the heat and add the <b>Bean Sprouts</b> .
5	3 some	Eggs Olive Oil	Line the inside of a baking tin with the <b>Filo Pastry</b> . Drain the excess liquid from the <b>Vegetables</b> . Dump the <b>Vegetables</b> in the baking tin. Beat up the <b>Eggs</b> and pour over the <b>Vegetables</b> . Cover the mixture with filo pastry and brush with <b>Olive Oil</b> . Bake for <i>40 minutes</i> and enjoy.