



COCONUT TIPS CURRY

Today we will show you how to get the best out your coconut milk in your curry.

But first make sure that you have a good quality coconut milk like Ayam Brand which is not diluted. Plenty of coconut milk on the market are over diluted.

To make a good curry, dilute 2/3 of the coconut milk with water and add it into your curry dish at the first stage of the cooking.

Reserve 1/3 of the coconut milk for the finishing touch.

Add the reserved coconut milk into the curry just minutes before you dish out your curry to give it a wonderful colour and texture and it will preserve the aroma and the coconut taste.

Coconut milk added at the end will enhance all the flavours simmered during hours.