



# CREAMY POTATOES

Serves 4

## INGREDIENTS

800g medium-sized Desiree potatoes

1 tablespoon olive oil

1 onion, chopped

1 tablespoon AYAM Malaysian Curry Paste

1 tomato, finely chopped

1/4 cup water

2/3 cup AYAM Light Coconut Cream 270ml

1 tablespoon mango chutney



## BOILING

Cook the whole, unpeeled potatoes in a large saucepan of boiling water until tender and then drain. Peel and cut the potatoes into quarters

## SIMMERING

Heat the oil in a large fry pan. Add the onion and stir-fry for 2 minutes.

Add the curry paste, the tomatoes, the water and half of the coconut cream.

Cook over low heat for 10 minutes, until tomatoes have softened.

Stir occasionally.

Then simply, add the chutney, the potatoes and the balance of coconut, stir and warm through.

Adding the coconut in two step helps to keep most of the coconut taste and aroma.

## PRESENTATION

This dish is perfect to serve with char-grilled or barbecue meats or even fish or chicken.