

Kerala Duck Curry



Original recipe by KM Mathew, shared by UQ Chancellor Peter Varghese AO

Ingredients

- A**
- 1kg duck, cut into fairly large pieces
 - 1/4 cup oil
 - 1/2 cup onion slices – thin and long
 - 2 tsp ginger slices – thin and long
 - 18 garlic cloves
 - 6 green chillies slit at one end
 - 2 dsp vinegar
 - Salt to taste
- B**
- 2 dsp coriander powder
 - 2 tsp chilli powder
 - 1/4 tsp turmeric powder
 - 1/4 tsp pepper powder
 - 2 pieces cinnamon – 1" long
 - 6 cloves
 - 4 cardamom pods
- C**
- 1 cup thick coconut milk
 - 2 cups of grated coconut
 - 3 cups thin coconut milk
 - 4 potatoes each quartered
- D**
- 1 dsp oil
 - 1 tsp ghee
 - 1 tsp mustard
 - 2 dsp onion – sliced
 - A few curry leaves.

Method

1. Grind the ingredients in 'B' item to a fine paste.
2. Saute onions in oil. Add ginger, garlic and green chillies. Saute and add meat, vinegar and salt. Stir in the thin coconut milk. Cover the pan with a deep lid containing water.
3. Add the potatoes when the meat is almost done. When the potatoes are cooked, add the thick coconut milk. Bring to boil and remove from fire.
4. Heat oil and ghee. Fry mustard, onion and curry leaves. Serve hot.