



Tapioca and Beef Curry

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ingredients

For the Beef Curry:

- Diced beef (450 gms)
- 1 big Onion (Red / white)
- Ginger (few pieces sliced)
- Garlic (5 small cloves)
- Cooking oil

For the Spices:

- Turmeric powder (1 tsp)
- Chilli powder(1 tsp)
- Coriander powder (3 tsp)
- Garam masala
- Bay leaves (optional)

For the Tapioca:

- Tapioca (900 gms) -frozen
- Salt as per taste
- Turmeric powder (1 pinch)
- Desiccated coconut (250 gms)
- Green chillies(4 to 5)

directions

To make the Beef Curry

- Wash hands. Children please ask adults to supervise
- Once pan is heated put some oil
- Add in the finely chopped onions. Saute the onions till it becomes translucent.
- Add ginger, garlic and stir till it becomes soft and the raw smell is gone.
- Now put in beef and add salt as per taste.
- Cover it for some time.
- Open it after 10 minutes to see if there is enough water add more water if needed
- After about 20 minutes the beef will be cooked .

Beef Curry is ready enjoy.

To make the Tapioca

- Blend the Desiccated coconut ,Green chillies , bit of water and Turmeric powder.
- Pour hot water in a big pan and add the Tapioca .
- Let it boil for 10 to 15 minutes .Use a fork to test if the Tapioca is cooked .
- Once the tapioca is boiled drain off the water.
- Add the blended mixture into it and mash up nicely till everything gets mixed .
- Add salt if needed .

TIME: 60 MINUTES

PORTIONS: 4