



**Mutton Massaman Curry  
with Cashew Nuts**  
**Massaman Kambing &  
Kacang Gajus**

**Preparation Time** : 10 mins  
**Cooking Time** : 40 mins  
**Serving Size** : 4-6 pax

**Ingredients**

- 1 kg Mutton chunk
- 1 can **F&N Evaporated Creamer**
- 4 cups Water
- 2 sticks Whole cinnamon
- 12 nos Cardamom seeds
- 3 tbsp Cooking oil
- 3 tbsp Massaman curry paste
- 2 nos Medium sized potatoes, cubed
- 3 tbsp Whole raw cashew nuts

- 1 can **F&N Evaporated Filled Milk**
- 2 tbsp Fish sauce
- 2 tbsp Palm sugar
- 2 nos Onion, quartered
- 3 tbsp Roasted cashew nuts, chopped roughly

**Preparation Methods**

1. Marinate the mutton with **F&N Evaporated Creamer** and chill for 2 hours
2. Boil the mutton in water with 1 cinnamon stick and 6 cardamom seeds, for 1 hour on low flame until tender
3. Heat oil in a pan and sear the balance of the cinnamon stick and cardamom
4. Saute in the massaman curry paste until it splits from oil
5. Put in the boiled mutton and its liquid. Then, add potatoes and raw cashews. Boil till cooked through
6. Pour in the **F&N Evaporated Filled Milk**
7. Season with fish sauce and palm sugar. Lastly, add the onions and soften it for 1 minute
8. Sprinkle the roasted cashew nuts before serving.

**Masa Penyediaan** : 10 minit  
**Masa Masakan** : 40 minit  
**Saiz Hidangan** : 4-6 sajian

**Bahan-Bahan**

- 1kg Daging kambing, dipotong sebesar ½ inci
- 1 tin **Krimer Sejat F&N**
- 4 cawan Air
- 2 batang Kulit kayu manis
- 12 biji Buah pelaga
- 3 sb Minyak masak
- 3 sb Pes kari massaman
- 2 biji Kentang, dipotong empat
- 3 sb Kacang gajus

- 1 tin **Susu Isian Sejat F&N**
- 2 sb Sos ikan
- 2 sb Gula melaka
- 2 biji Bawang besar, dipotong 4
- 3 sb Kacang gajus, digoreng dan dicincang kasar

**Cara Penyediaan**

1. Perapkan daging kambing dengan **Krimer Sejat F&N** dan sejukkan untuk 2 jam. Kemudian toskan
2. Rebuskan kambing di dalam air dengan kulit kayu manis dan buah pelaga selama satu jam atau sehingga empuk
3. Panaskan minyak masak di dalam periuk dan pijarkan kulit kayu manis dan buah pelaga
4. Tumiskan pes kari massaman sehingga pecah minyak
5. Masukkan kambing serta air rebusannya. Kemudian, masukkan kentang dan kacang gajus. Didih sehingga kentang empuk
6. Tuangkan **Susu Isian Sejat F&N**
7. Perasakan dengan sos ikan dan gula melaka. Akhir sekali, masukkan bawang dan masak selama 1 minit
8. Taburkan kacang gajus goreng sebelum dihidangkan.

