



Bicentennial

From Singapore to Singaporean



GULAI KAMBING NANAS

By Chef Haikal Johari



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Gulai Kambing Nanas is a hearty dish of lamb with turmeric, lemongrass and pineapple. It is popular amongst the Minangkabau people, who hail from Padang in West Sumatra, Indonesia. The dish was brought to Singapore when the Minangkabau community arrived and settled here for work. Over time, the traditional flavours of the dish was adapted to suit local tastes.

Prep: 2 hr Cook: 30 min Serves 4 persons

INGREDIENTS

- 8 small red onions
- 4 cloves garlic
- 15g turmeric
- 6 candlenuts
- 50ml vegetable oil
- 1 lamb rack
- 400g lamb ribs
- 600g lamb leg, cut into 2-inch cubes
- 8 kaffir lime leaves
- 2 stalks lemongrass, bruised
- 6 bay leaves
- 1 tsp pepper
- 2 litres coconut milk
- 500g fresh pineapple, chopped
- Salt and pepper, to taste

METHOD

1. Blend small red onions, garlic, candlenuts and turmeric in a blender, until it becomes a fine paste. You may also use a mortar and pestle.
2. Fry lamb pieces in vegetable oil until well browned. Add the paste and cook until fragrant.
3. Add kaffir lime leaves, lemongrass, bay leaves and pepper. Fry until fragrant.
4. Add coconut milk and bring to a boil.
5. Add pineapple and allow the dish to stew until the lamb is tender.
6. Add salt and pepper to taste, and serve hot.

