

# Manu's Burmese Egg Curry



Preparation time: 50 mins

Serves: 4 people

User Rating: ★★★★★

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## Ingredients

- 4 large eggs, soft-boiled and peeled
- 30g dried shrimp (or enough to make 2 teaspoons of ground dried shrimp)
- 500ml peanut oil for frying
- 1 tsp ground turmeric
- ½ tsp ground paprika
- 3 golden shallots, finely chopped
- 4 garlic cloves, crushed
- 1 tin of chopped tomatoes
- ½ tsp ground chilli
- 100ml chicken stock
- 1 tbsp fish sauce

- 3 red bird's eye chillies, sliced
- Coriander, to taste, chopped
- Green chillies to garnish

## Method

1. To prepare the dried shrimp, soak it in hot water for 30 minutes until softened, then finely chop them and roast in the oven for 10 minutes at 150°C.
2. In the meantime, pour the peanut oil in a saucepan over medium heat until it has reached 180°C, then sprinkle in the turmeric and paprika and cook for 30 seconds.
3. Carefully add in the soft-boiled eggs into the oil and fry them, making sure to keep turning them around until they are golden all over and blistered. Remove them from the pan and drain the excess oil on paper towel and set aside.
4. Heat up a wok and spoon in 3-4 tablespoons of the oil the eggs were fried in. Add the shallots and cook until soft and caramelized, then add the garlic and cook for another couple of minutes until fragrant. Add the tomatoes, chilli powder, chicken stock and cook stirring continuously for about 10 minutes. Stir in the red bird's eye chillies, half the ground dried shrimp and the fish sauce to taste.
5. Place eggs, cut-side down, in the sauce and cook for 3 minutes or until heated through. Spoon the sauce and eggs onto a plate, scatter with chopped coriander, the rest of the ground dried shrimp and the green chillies.
6. Serve with steamed rice.