COOKING PASSION SINCE 1877

5 Coconut curries that are the perfect blend of flavour and spice

If there's one kind of meal that seems to appear in every country, culture and tradition all around the world, it's the curry. And if there's an ingredient that works well in curries every time, it's coconut! A perfect ingredient to match and complement spicy flavours, coconut milk makes for some of the best curry recipes in our homes.

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Here are the NEFF kitchen's favourite coconut curries from around the world, each one using an element of the rich, creamy, tropical fruit – perfect to warm your guests up on a cool evening, but light enough for any season. Choose your chillies wisely and crack open the coconut cocktails for a true curry feast:

1. **Chicken Korma Curry (India)**

Korma curries are notoriously popular, and well-suited to practically any hero ingredient, from vegetables, to chicken, to lamb. And what's more – they're full of creamy coconut milk! Try your hand at this delicious homemade spice mix, combining ground cashews with ginger, cloves, cumin, coriander, Garam Masala, turmeric, paprika and chilli. Add your delicious, creamy coconut goodness with chicken or vegetables and your Coconut Korma Curry, all the way from India, is sure to impress your guests.

2. **Cape Malay Coconut Curry with Apricots (South Africa)**

Cape Town is a melting pot of cultures – all with their own take on the humble curry. But the Cape Malay community (with a culinary that boasts a combination of Dutch and Indian influences) is famed for their spicy, sweet, complex curries. Often infused with dried fruits, a Malay curry is made from a spice base of star anise, cinnamon, bay leaves, Garam Masala, coriander, cumin, turmeric and ginger – perfectly encapsulating the picturesque, sunny shores of Cape Town and the bustling city behind.

3. **Seafood Thai Green Curry (Southeast Asia)**

Thai curries are creamy, light and packed full of flavour – plus, most of them hero coconut milk as their core ingredient. A good, hearty Thai green curry

is a sure favourite if you're entertaining families, as it can be made without too much of a chilli hit, appealing to younger palates or those who prefer flavour over spice. Toss in some fresh vegetables over a base of lemongrass, garlic, ginger, chilli, keifer lime leaves, coriander, cumin and turmeric, and tuck into a warm, creamy coconut feast. Get the recipe here.

4. **Caribbean Coconut Curry (Jamaica)**

Jamaica is renowned for its spicy recipes – from chicken jerky to delicious spiced fruits and cakes. But what could be more perfect for a dinner feast than a fresh coconut curry – straight from the sunny Caribbean islands? This Jamaican-inspired recipe is founded on a ridiculously easy paste of cashew nuts, curry powder and lime – add coconut cream, fresh island pineapple, vegetables and other ingredients to transport your guests to the green waters of Jamaica.

5. **Sri Lankan Prawn Coconut Curry (Sri Lanka)**

Sri Lankan curries combine a blend of rich spices (similar to Indian traditions) with the light coconut creaminess of a Thai recipe. Fragrant, fresh and balanced, this curry lifts the subtle flavours of prawns or other seafood perfectly with a mix of cloves, mustard seeds, curry powder, turmeric, ginger and tamarind. The sour notes from the tamarind balance out the addition of shredded coconut perfectly!

Top tip: Add a side of coconut rice to your coconut curries

Rice is the perfect addition to any curry dish, and while we're on the topic of coconuts, you may want to whip up a few servings of delicious coconut rice! Packed full of nutrients and intense flavours, your guests will be reaching back into the rice bowl for second helpings every time.

Find our coconut rice recipe here.

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