



Japanese Curry Rice

Ingredients (for 4 servings)

- 4 servings of hot rice
- 14 oz / 400 g chicken thighs, cut into bite-size pieces
- 2 onions, thinly sliced
- 1 carrot, cut into chunks
- 2 potatoes, cut into chunks
- 2 cloves garlic, minced
- 1 small piece ginger, minced
- 2 Tbsp lard (or vegetable oil)
- 3 Tbsp all-purpose flour
- 1 Tbsp tomato paste
- 3.4 fl oz / 100 ml red wine
- 20.3 fl oz / 600 ml water
- 2 tsp sugar
- 1 Tbsp soy sauce
- 1 Tbsp Worcestershire sauce
- Salt and pepper, to taste
- 2 Tbsp curry powder
- 1 tsp garam masala



Instructions



1. Brown the meat

Heat 1 Tbsp of lard or oil in a pot over medium heat. Add the chicken and cook until lightly browned on both sides. Remove from the pot and set aside.



2. Caramelize the onions

Add the remaining lard or oil and cook the onions over medium-low heat for about 15 minutes, until golden brown.



3. Add garlic and ginger

Add the garlic and ginger and cook for about 2 minutes, until fragrant.



4. Add flour and spices

Sprinkle in the flour and stir for 1 to 2 minutes, until the flour is well-heated. Stir in the curry powder and garam masala, and cook for another minute to release their aroma.



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5. Add tomato paste, wine, and seasonings

Mix in the tomato paste, then gradually pour in the red wine while stirring to prevent lumps. Once smooth, add the water, sugar, soy sauce, Worcestershire sauce, and a pinch of salt. Bring to a gentle boil.



6. Mix in vegetables and chicken

Add the carrots, potatoes, and chicken you set aside earlier. Cover and simmer over low heat for about 30 minutes, until the vegetables are tender.



7. Reduce and thicken

Continue to simmer for another 20 to 30 minutes without the lid, until the sauce thickens and the flavors come together.



8. Season and plate

Taste and adjust with salt and pepper, then ladle the curry over freshly cooked rice. Serve hot and enjoy.



Extra Tips:

- Be patient with the onions—caramelizing gives the curry its sweetness and body.
- A final sprinkle of garam masala just before serving can lift the aroma.
- For extra richness, stir in a small knob of butter at the end.
- You can substitute beef for chicken if you prefer a robust flavor.

