

# The recip of easy Keema curry

## ■Ingredients (for 4 dishes)

Minced meat of your choice 200g

1 onion

1/2 carrot

Vegetables of your choice

## ■ Seasoning

Curry roux for 3 dishes

Grate a piece of ginger

Grate a piece of garlic

1 tablespoon Worcestershire sauce

1 tablespoon of Soy sauce

1 teaspoon Oyster sauce

1 teaspoon Sugar

## ■ Preparation

1



Finely chop the onions, carrots and Vegetables of your choice, and chop the curry roux with a kitchen knife.

2



☆ Medium heat

Add vegetable oil to a frying pan, fry Grated ginger and garlic until fragrant, then fry minced meat.

3



☆ Medium heat

Add the onions, carrots, and Vegetables of your choice to 2

4

Solid curry roux can be used as it is because it liquefies when placed in a mug with 3 tablespoons of milk and heated in the microwave for about 1 minute.

5



☆ Medium heat

Add curry roux, Worcestershire sauce, Soy sauce, and Oyster sauce, fry a little, add Sugar, and mix to finish.