

Poached Python Steaks with Curried Garlic and Lemon Grass Sauce

Ingredients:

1 kg Python Steaks
4-5 peeled and sliced Shallots
1 tbsp Turmeric powder
5-7 cloves, peel and pounded Ginger
Lime wedges
Finely chopped Kaffir lime leaves
Lemon peels
Ten stems, peeled; tender parts finely chopped and
pounded Lemon grass
2 tbsp Paprika
White rice wine
2 tsp Salt
2 tbsp Peanut oil
Chilies or black pepper
2 quarts Spring water

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Directions:

Poach the steaks with lemon peel, rough lemon grass stems, skins of shallots, garlic, and ginger in half of the spring water. When the flesh is soft, take the Python steaks out and let cool. Next, sauté shallots on low heat until lightly brown and add the ginger, garlic and all other spices. Next turn up the heat until a toasted aroma arises from the pot. Add flaked python, rice wine, and more spring water and reduce the heat for 10 minutes. Serve with hot steamed rice, greens, and a cold crisp Chardonnay wine.