

Persimmon Curry

2 cans of coconut milk (full fat)
2 C chopped hachya persimmons
2-4 TB yellow curry paste, to taste
2 tsp soy sauce

Optional fillings:

- Bamboo shoots
- Water Chestnuts
- Snow/sugar peas
- Sliced red bell pepper
- Potato, peeled, diced
- Carrots, peeled, sliced
- Celery, sliced
- Cilantro, chopped
- Pineapple chunks

Optional toppings:

Cilantro, chopped
Ground cinnamon

Directions:

Take chopped persimmons and place them in a blender with a can of the coconut milk and blend until persimmons are well incorporated and blended.

In a medium saucepan on medium heat, whisk together the curry paste some of the coconut milk (just to wake up the curry flavors and blend it into the milk).

Then add the persimmon/coconut milk mixture into the saucepan with the curry/coconut milk mixture and whisk until blended.

Next, add your choice of fillings to coconut milk mixture. Stir until veggies are well incorporated. Once mixture starts to bubble, turn it down to medium-low and cook until veggies are tender (approximately 15-20 minutes).

Serve curry over cooked jasmine rice. Sprinkle with chopped, fresh cilantro and ground cinnamon, if desired.