**Indonesian coconut curry with kale (GULAI KALE)**

Ingredients

450g curly kale/purple kale/baby kale

3 tablespoon oil

3 makrut lime leaves (Indonesian: daun jeruk)

1 lemongrass, green parts only, cut into 2 inch sections

2 cup water

½ cup coconut milk (from canned coconut milk)

2 tablespoon palm/coconut sugar (Indonesian: gula Jawa)

1 ½ teaspoon salt, or to taste

**Spice paste** -grind together the following ingredients:

* 1 tsp dried chilli flakes (or half chilli fresh)
* 100 g shallot (small purple onion)
* 5 cloves garlic
* ~~6 candlenuts (macadamia)~~
* 1 lemongrass, white parts only
* 1 inch ginger
* ½ inch galangal – if available
* ½ Tbsp coriander seeds
* 1 tsp turmeric powder
* 1 tsp cumin

**Instructions**

1. **Prep kale**: If you are using curly kale or purple kale, start by removing the stems and cut the leaves into thin strips. Skip this step if you are using baby kale. Wash and drain the leaves and set aside.
2. **Make spice paste**: Use a food processor or a spice attachment for your blender and grind chilies, shallot(onion), garlic, ~~candlenuts~~, the white part of lemongrass, ginger, galangal, coriander, turmeric, and cumin into a smooth paste.
3. **Cook the curry**: Heat oil in a wok over medium heat. Sauté spice paste, kaffir lime leaves, and the green part of lemongrass until fragrant. About 5 minutes.
4. Add water to the wok and bring to a boil. Add kale and cook until wilted and tender. Add coconut milk and season with salt and coconut palm sugar, adjust the amount as necessary. Once it boils, turn off the heat. Let sit for 10 mins and serve.