

# Japanese Curry from scratch

300 grams beef  
Salt and pepper for the beef  
2 1/2 tablespoons butter  
400 grams onions, sliced as thin as possible  
10 grams ginger, finely grated  
2 cloves garlic, finely grated  
1 large carrot, peeled and cut into wedges, rangiri style  
1 large apple, peeled and coarsely grated  
5 cups beef stock  
1 cup chopped mushrooms  
1 tablespoon salt  
300 grams new potatoes, peeled and cut into bite-sized pieces

*For the roux:*

4 Tbsp Butter  
7 Tbsp Flour  
2 Tbsp Garam Masala  
2 Tbsp Curry  
1 tsp Cloves  
1 tsp All spice  
1 tsp Cinnamon

2. Melt the butter in a stockpot large enough to hold 5 quarts of liquid, over medium heat. Add the onions, ginger, garlic, carrots, mushrooms and beef. Stir and cook for about 5 minutes until the onions become translucent and the beef browned. Add the apple, beef stock and salt, and simmer uncovered for 20 minutes, stirring occasionally.

3. Meanwhile, make the roux. In a skillet, melt the butter over medium heat and add the flour. Stir, stir, stir, stir, stir until the butter and flour fuse and swell. Don't stop stirring, or the roux will burn! After about 20 minutes or so, the roux will become the "color of a fox," as they say in Japan, a deep tan color. At this point, add the remaining spices and cook and stir for 30 seconds, until the spices release their aroma. Turn off the heat. Add a ladleful or two of cooking liquid from the stock and mix into a paste.

4. Add the roux paste into the stockpot and stir to combine. Add the potatoes. Simmer uncovered on low heat, stirring occasionally. Cook for about 1 hour, or until the beef becomes tender and the curry thick. Serve the curry with Japanese short grained rice on the side. Enjoy.