

dinner and a movie:

Inception

As Joseph Gordon-Levitt's latest film '50/50' hits the cinema later this month, we think it's the ideal time to relive the actor's skills at home in the mind-blowing thriller, Inception.

Levitt plays Arthur alongside Leonardo DiCaprio as Dom Cobb, whose gang of skilled thieves steal valuable secrets from deep within the subconscious during the dream state, where the mind is at its most vulnerable. Even those who think they hate sci-fi and action thrillers end up loving Inception. What's more, the haunting soundtrack of Hans Zimmer's 'Time' ensures both the music and the movie remain firmly in your mind.



massaman beef curry

Spice up your taste buds as well as your mind with this recipe from Thai Taste.

SERVES  x 4

PREPARATION TIME

25 minutes

COOKING TIME

2 hours 15 minutes


INGREDIENTS

- + 2 tbsp rice bran oil
- + 4 shallots, sliced
- + 600g stewing steak, cubed
- + 400ml coconut milk
- + 4 tbsp Thai Taste Massaman Curry Paste
- + 6 cardamom pods, lightly crushed
- + 2 cinnamon sticks
- + 2 tbsp fish sauce
- + 2 tsp tamarind paste
- + 200ml water
- + 1 tbsp palm sugar
- + 75g natural peanuts, toasted and roughly chopped
- + 300g baby new Charlotte potatoes, halved



Add cubed butternut squash and green beans to make this dish go a little further.

METHOD

- 1** Heat the oil in a large pan and add the shallots.
- 2** Remove the shallots from the pan, add a little more oil and cook the beef until lightly coloured. Remove from pan.
- 3** Add 1 tbsp of the coconut milk and the curry paste to the pan. Stir and cook for 3 minutes.
- 4** Return the beef and shallots to the pan, stirring to coat the meat with the paste.
- 3** Add the remaining coconut milk, cardamom, cinnamon, tamarind paste, water and palm sugar to the pan. Bring to a gentle simmer then cover for 1½ hours.
- 5** Add the potatoes and 60g of the peanuts; cook for 30 minutes.
- 6** Serve sprinkled with the remaining peanuts, herbs and a wedge of lime. 

Visit Foodie London's blog for more winter warming recipes from Thai Taste: www.foodie-magazine.com/london