



JERNEJ KITCHEN

CURRY BREAD (KARE PAN)

Curry Bread or Kare Pan is one of the best-fried breads we have ever eaten. It's crispy yet soft and fluffy and filled with chicken curry. So good.

MAKES	6	BREADS
PREPARATION:	15	MINUTES
PROOFING:	1	HOUR 15 MINUTES
FRY:	10	MINUTES
TOTAL TIME:	1	HOUR 40 MINUTES

CURRY BREAD (KARE PAN)

300 g (10.5 oz) chicken curry
(Podravka)

120 ml (1/2 cup) milk

5 g (2 tsp) instant dry yeast

1 tbsp sugar

200 g (1 2/3 cups) all-purpose flour

½ tsp salt

1 tbsp canola oil

1 egg

100 g (1 cup) panko breadcrumbs

500 ml (2 cups) canola oil, for frying

TOOLS AND EQUIPEMENT

pan

bowl

large bowl

clingfilm

rolling pin

CHICKEN CURRY

Make the chicken curry. We partnered with Podravka for this recipe, so we're using their Chicken Curry. The curry needs to be thick for this recipe. If you're using the Podravka Chicken Curry, add it to a pan and place it over medium heat. Simmer for 20 minutes, then set aside and bring to room temperature.

YEAST

Pour lukewarm milk into a bowl. Add the yeast and sugar, stir, and set aside 10 minutes for the yeast to react.

DOUGH

Add flour, salt, and yeast mixture to a large bowl. Knead into a smooth and elastic dough. Transfer the dough to a bowl, cover with clingfilm or kitchen cloth, and leave to proof at room temperature for one hour or until doubled in size.

SHAPE

Divide the dough into six parts. Shape each piece of dough into a ball. Place the balls on a baking sheet or large plate. Leave about 4 cm or 2 inches between the dough. Cover with clingfilm or kitchen towel and leave to proof at room temperature for 15 minutes.

SHAPE

Take each piece of dough and shape it into a circle with a 10-cm or 4-inch diameter. Place a generous spoon of curry in the middle of the dough, then tightly seal it into a pocket. Press the edges together to prevent the filling from escaping while frying.

FRY

Beat the egg in a deep bowl. Add the panko breadcrumbs to another plate. Dip each curry bread into an egg, then coat in breadcrumbs. Place a pot with oil over high heat. Cook the oil until it reaches 170 °C / 340 °F. Carefully dip two breads into hot oil and fry until golden brown, for approximately 2 - 3 minutes per side. Repeat the process with the rest of the bread. Transfer the fried curry bread onto a baking sheet lined with a paper towel to drain the rest of the fat. Serve warm.