Maldivian Cassava Curry (Dhandi Alu Riha)

Lightly spiced coconut curry with tender cassava and island aromatics

Ingredients

Item	Quantity
Cassava (peeled, core removed, cut into cubes)	500 g
Coconut oil	2 tbsp
Onion, finely sliced	80 g
Garlic, minced	10 g
Ginger, minced	10 g
Curry leaves	10–12 leaves
Green chili, slit	2 pcs
Turmeric powder	½ tsp
Coriander powder	1 tsp
Mild curry powder (house blend)	1½ tsp
Cinnamon stick	1 small piece
Pandan leaf (rampa)	1 pc
Coconut milk (first extract)	300 ml
Coconut milk (second extract or thin milk)	150 ml
Lime juice	1 tbsp
Sea salt	to taste

Veganuary Cassava Curry

Item	Quantity
Black pepper	to taste
Fried curry leaves (for garnish)	as needed

Method

Prepare the cassava

Peel and cut cassava into 3–4 cm cubes, removing the fibrous core.
Boil in salted water for 12–15 minutes, until tender but not falling apart.
Drain and set aside. *(This step removes excess starch and ensures clean flavor.)*

Build the spice base

Heat coconut oil in a heavy pot over medium heat.
Add onion and cook until soft and lightly golden
Add garlic, ginger, curry leaves, and green chili. Sauté until aromatic.

Add the spices

Reduce the heat slightly. Add turmeric, coriander, curry powder, cinnamon, and pandan leaf.
Stir gently for 30 seconds to bloom the spices — don't let them brown.

Add cassava and thin coconut milk

Add the boiled cassava cubes and pour in the thin coconut milk (second extract).
Simmer gently for 10–12 minutes, allowing the cassava to absorb the spice and coconut flavors.

Finish with richness

Add thick coconut milk (first extract) and simmer on low heat for 3–4 minutes more.

Season with salt, pepper, and finish with lime juice for brightness. Garnish with fried curry leaf.