

How To Make Japanese Curry Roux

Learn how to make Japanese Curry Roux from scratch. Only 5 ingredients! This easy recipe will have you cook up many delicious pots of Japanese curry.



4.02 from 805 votes

Prep Time	Cook Time	Total Time
5 mins	30 mins	35 mins

Course: Condiments, How to **Cuisine:** Japanese **Keyword:** curry roux

Servings: 1 block (8 cubes; 7 oz, 200 g; for 4 cups liquid) **Calories:** 1175kcal

Author: Namiko Chen

Ingredients

- 3.5 oz unsalted butter (7 Tbsp)
- 3.5 oz all-purpose flour (plain flour) ($\frac{3}{4}$ cup; use gluten-free flour for GF)
- 4 Tbsp Japanese curry powder (Use **S&B Curry Powder** for that familiar Japanese curry flavor; you can buy on Amazon)
- 1 Tbsp garam masala (Can't find it? You can skip and add more curry powder, or try adding other spices I mentioned in the blog post that you may have)
- $\frac{1}{2}$ tsp cayenne pepper (optional for spicy)

Instructions

1. Gather all the ingredients. Use a kitchen scale to measure the weight of butter and flour. Depending on how you scoop the flour, the amount varies. If you don't have a kitchen scale, see this post for how to measure flour.



To Make Brown Roux

1. In a small saucepan, melt the butter **over low to medium-low heat** (you can also cut the butter into small pieces first).



2. When the butter is completely melted, add the flour. Stir to combine the butter and flour.



3. Soon the butter and flour will fuse and swell. Cook for 20-25 minutes **over low heat**. Stir frequently because the roux burns easily. You can change to a whisk and mix vigorously if you feel the mixture is separating.



4. The roux will become brown color. You can even go for a bit darker color (watch my video).



To Make Curry Roux

1. Add curry powder, garam masala, and optional cayenne pepper.

To Store

1. Store the container with curry cubes in the refrigerator for 1 month and in the freezer for 3-4 months. Use them sooner before losing the flavor and fragrance.

To Use in Curry Recipe

1. **Very important!** Please do not forget to **season your final dish with salt** as the homemade roux is not salted. I usually add about 1 Tbsp salt to the broth (ranges from 2 tsp to 4 tsp depending on the recipe). Store-bought roux is quite salty if you want to achieve a similar taste.
2. Add the curry roux mixture (before solidifying) or cubes to the broth of your curry recipe (follow the recipe instructions on when to add the roux).
3. How much mixture or how many cubes should we use? I think roughly 6-7 cubes are equivalent to one box of store-bought curry roux (that requires 4 cups or 1L of broth/water). Simmer over **low heat**, for 5-10 minutes. **Heat will thicken the roux.**
4. If the curry flavor is lacking or the curry does not get thicken, add more roux. When you add more meat/veggies, more moisture is released to the broth; therefore, you will need to adjust the amount of roux according to what you're cooking.

Notes

Curry Roux: This recipe yields $\frac{1}{3}$ cup roux; enough for your curry recipe that requires 4 cups of liquid. If unsure, make a double portion so you can adjust the thicker of the curry. Freeze any leftovers.

Nutrition

Serving: 1 block (8 cubes) · Calories: 1175 kcal · Carbohydrates: 92 g · Protein: 15 g · Fat: 86 g · Saturated Fat: 52 g · Polyunsaturated Fat: 4 g · Monounsaturated Fat: 22 g · Trans Fat: 3 g · Cholesterol: 213 mg · Sodium: 26 mg · Potassium: 520 mg · Fiber: 13 g · Sugar: 1 g · Vitamin A: 3132 IU · Vitamin C: 4 mg · Calcium: 155 mg · Iron: 12 mg

