

The World of Curries

When you think of curry, do you think of your favorite spicy dish from a local Indian restaurant or something milder spread over steamed white rice?

There are different types of curries all around the world. Curry comes in many flavors, and the recipes are different depending on where you are in the world. For example, Japanese curry differs significantly from Indian curry despite sharing the same origin.

The term "curry" comes from the Tamil word "kari," which means "sauce."

According to The Japan Times, curry made its way to Japan from India in the 1850s and 1860s, when the country began trading with British sailors. The Royal Navy introduced curry to Japan in the late 19th century, and the Japanese Navy adapted it to suit their own tastes and needs. Not surprisingly, the Japanese curry (or kare raisu) looks quite different from the Indian version.

The main difference between Japanese curry and Indian curry is the spice mix that is used. In Japan, curry spices come in the form of small, pre-packaged blocks, which are sold in grocery stores. On the other hand, Indian cooks do not typically use pre-mixed spices. They create their own mixtures of turmeric, ginger, and other spices to make curry. Since pre-packaged spices are not commonly used, Indian curries vary in color and texture: some are bright yellow, while others are deep red. Some are thin and soupy, while others are thick and dense.

The curry that we eat in Korea today was introduced by the Japanese. It became popular in the late 1960s when ready-made curry powder made it easy to prepare a quick, simple meal. Therefore, the curry served in Korea is similar to Japanese curry, with the main difference being that Korean curry is bright yellow because it contains turmeric, a deep yellow spice.