

## THAI CHICKEN GREEN CURRY

### GREEN CURRY PASTE

(Serves 4)

#### **Ingredients:**

**1 tbsp sliced cilantro (coriander) roots**

**1 tbsp coriander**

**½ tbsp cumin**

**1,5 tbsp galangal**

**¼ cup garlic**

**1 Kaffir lime**

**3-4 tbsp sliced lemongrass**

**½ tsp peppercorns**

**1 tbsp salt**

**½ cup sliced shallots**

**1 tsp shrimp paste**

**¼ cup chili leaves**

**10-15 green Thai chili peppers**

#### **Tips and techniques:**

1. In making green curry paste, one important, but difficult-to-find ingredient is **Kaffir lime** zest. Please do not substitute kaffir lime leaves for the zest as you would not substitute lemon leaves for lemon zest in lemon meringue pie. Kaffir lime zest has a distinct scent and flavour and regular western limes are an ineffective substitute.
2. Cilantro roots are often not available; substitute stems for roots.
3. The technique to using a mortar and pestle is to pound down at an angle then drag it, grind and twist it up toward yourself. Use the other hand to cup the opening, to both prevent the contents from bouncing out and steady the mortar. Then pound and pound and pound. It will take a lot of grinding to make smooth curry paste.
4. The purpose of the leaves is primarily to add a beautiful bright green colour without adding heat. If you try to get the same colour without the leaves, you will need many peppers and the paste will be very hot.
5. You can also use a food processor. Place all ingredients in a food processor, chopper, or blender.
6. Process well to form a fragrant **Thai green curry paste**. Taste-test it for salt and spice. If too salty, add a squeeze of fresh lime or lemon juice. Add more chilli for more heat.
7. Your curry paste is now ready to be used.
8. You can bottle up any leftovers and keep it in the refrigerator for up to 1 week. Freeze thereafter.

## THAI CHICKEN GREEN CURRY

*(Serves 4)*

### ***Ingredients:***

***500 g chicken***

***1 thinly sliced chilli pepper***

***1 cup coconut milk***

***1-2 tablespoon green curry paste***

***6-7 quartered eggplants***

***2 tbsp fish sauce***

***4-5 kaffir lime leaves***

***1/4 cup pea eggplant***

***1 tbsp sugar***

***3 springs Thai basil***

***1 cup water***

### ***Tips and techniques:***

1. ....

2. ....

3. ....