

Thai green curry dish

Ingredients:

2 l coconut milk
250 ml sweet condensed milk/ Normal sugar for vegan
10 kaffir lime leaves
1 bt thai basil
5-6 tablespoon fish sauce/ Normal salt for vegan
2 stk red pepper
2 pcks of thai eggplants or aubegine
1 pcks of green longbeans
100 g champignon
1 stk brokkoli
2 pcks mini mais
4 carrots
900 g chicken

Directions:

- *Fry the paste in low heat in some oil.*
- *Add the coconut cream fat, the hard part from the can, cook until it looks splitted, then add the rest of the coconut water and condensed milk (sugar), lime leaves anf basil. Let it simmer for 5 mins. Taste with the fishsauce (salt).*
- *Cut the veggies in pieces and add it.*
- *Cut the chicken and fry it in a separate pot, then add the curry and cook until the meat its done, about 6 mins.*