



## Recipe of the Month- June 2008

### Green Thai Chicken Curry

Serves 8

This curry should be hot. To make it even more fragrant add half a cup of fresh green peppercorns to the curry paste mixture. Bought green curry paste is a perfect alternative to making your own. This is an ideal dish to cook in a potjie, but take care not to overcook.

#### Ingredients:

2	Tins Coconut milk
30-60ml	Green Curry paste (depending on how strong you prefer it)
800g	Chicken breast or thigh, skinless and boneless, sliced in 1cm x 2.5cm bite size pieces
60ml	Fish Sauce
45ml	Pam or brown sugar
375-500ml	Water
1	Tin Bamboo shoots or about 50ml fresh bamboo shoots
1	Small eggplant, diced at the last moment, or frozen peas
60ml	Fresh Basil leaves, torn
60ml	Fresh Coriander leaves, torn
1	Red Jalapeno pepper, thinly sliced, for garnish

#### Method:

1. Scoop the cream off the coconut milk ( $\pm$  60ml) and heat in a casserole dish or a potjie which will later hold the chicken in one layer.
2. Mix in the green curry paste and heat to boiling, until the milk splits, forming a thin layer of oil.
3. Add the chicken, fish sauce, sugar, and cook stirring continuously so as not to burn, until the chicken changes colour.
4. Add the remaining coconut milk and water, and cook for 5 minutes at a slow boil. Add bamboo shoots and reheat to boiling, simmering for 5 minutes. Just before serving, add eggplant and simmer for 5 minutes.
5. Transfer to a serving bowl, stir in the fresh basil and coriander, so the heat of the dish will be enough to let it wilt. Garnish with the thinly sliced red Jalapeno pepper.
6. Serve with delicious white sticky rice or noodles. The dish can stand while other preparation is done, as it does not have to be served piping hot.