

# RECIPE: Kaeng Kiew Wan Kung - Green Curry

## Ingredients

1 tablespoon soy cooking oil  
100gr prawns  
1 tablespoon fish sauce  
1 teaspoon palm sugar  
1 pinch salt  
some Thai basil leaves  
1 lime leaf  
½ lime  
2 small aubergines/eggplant  
1/6 carrot  
250ml coconut milk  
3 tablespoons green curry paste

## Ingredients Green curry paste

4 green chili  
1 red chili  
1 lemongrass  
3 slices galangal  
1 kafir lime zest  
½ red onion  
1 clove garlic  
2 coriander root  
1 pinch cumin seeds  
6 peppercorn black pepper  
1 block shrimppaste  
3 Thai basil leaves

## Preparation of curry paste

Mix the ingredients for the curry paste in a blender or use a mortar and pestle and add a bit of water.

## Preparation of Green curry with Prawns

Panfry the curry paste in soy cooking oil. Add coconut milk. Add aubergine and carrots. Then add the prawns, fish sauce and palm sugar. When prawns are ready, add lime leaf and Thai basil.