

RECIPE: Kaeng Paneng – Paneng Curry with Chicken

Ingredients

1 tablespoon soy cooking oil
100 gr chicken
1 tablespoon fish sauce
1 teaspoon palm sugar
1 chili and kafir lime leaf sliced in thin strips (julienne)
250 ml coconut milk
2 tablespoons paneng curry paste

Ingredients paneng curry paste

1 dry chili
1 small Thai chili
3 slices galangal
½ red onion
1 clove of garlic
1 kafir zest
1 lemongrass
6 corns pepper
1 pinch cumin seeds
7 coriander seeds

Preparation

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

Panfry the curry paste in soy cooking oil. Add coconut milk. When boiling, add fish sauce and palm sugar. Add the thinly sliced chicken and let it simmer. Reduce the curry and add the sliced kafir lime leaves and chili for decoration.