

RECIPE: Kaeng Kiew Wan - Green Curry

Ingredients

1 tablespoon soy cooking oil 100gr prawns or chicken
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 chilli
1 red chilli
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 shrimp paste
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 or Chicken: Pan Fry the curry paste in soy cooking oil. Add coconut milk. Add aubergine and carrots. Then add the prawns or the chicken, fish sauce and palm sugar. When prawns or the chicken are ready, add lime leaf and Thai basil.

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