

# RECIPE: Hor Mok Ma Prao Orn - Red Curry in Coconut (Traditional Southern Syle)

## Ingredients

1 green coconut  
1 egg  
1 tablespoon red curry paste  
½ tablespoon fish sauce  
½ tablespoon oyster Sauce  
½ teaspoon refined sugar  
150ml coconut milk  
100Gr seafood  
¼ red spur chili  
1 kaffir lime leave  
5 leaves sweet basil  
½ tablespoon soy oil

## Ingredients for green curry paste

2 Dry rayan chili  
1 Dry spur chili  
1 Tumaric  
1 lemongrass  
3 slices galangal  
1 kaffir 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

## Ingredients for garnishing

¼ red spur chili  
1 kaffir lime leave  
sweet basil

## Preparation of curry paste

Finely chop the ingredients for the curry paste and put in the blender with a little bit of water.

## Preparation

Heat up the oil. Add curry paste and stir until it starts to simmer. Add seafood and sugar, coconut milk, fish sauce, kaffir lime leaves and basil leaves, grated coconut and panfry until tender. Add everything in a green coconut and garnish with kaffir lime, red spur chili. Steam with steamer for 20 minutes.