



THAI CHICKEN CURRY

RECIPE FOR CURRY PASTE

6 GREEN CHILLIES
10 RED CHILLIES
4 ONIONS
8 CLOVES OF GARLIC
1 TEASPOON LEMON JUICE
3 TEASPOONS SALT
2 TEASPOONS CHOPPED LEMONGRASS
6 TABLESPOONS CORRIANDER....FRESH
HALF TEASPOON TURMERIC
1 TBSP GROUND CUMIN
1 TABLESPOON GALANGAL
1 TABLESPOON SESAME OIL

PLACE ALL IN A LIQUIDISER AND BLEND TO A PASTE....DONE!

THE AMOUNT OF CHILLIES IS UP TO YOUR TASTE REALLY, THIS RECIPE MAKES A LOT BUT IT WILL KEEP FOR DAYS IN THE FRIDGE

IF YOU DON'T WANT TO MAKE YOUR OWN THERE ARE VERY GOOD THAI CURRY PASTES AVAILABLE IN STORES.

TO MAKE CHICKEN CURRY FOR 4 YOU NEED

1 CHOPPED ONION
OIL FOR FRYING [2 TBS]
4 CHICKEN FILLETS , CUT INTO STRIPS OR 8 GOOD SIZE THIGHS
4 DESSERT SPOONS OF HOME MADE PASTE OR HEAPED TEASPOONS OF ' SHOP BOUGHT' [ITS MORE CONCENTRATED]
1 TEASPOON FISH SAUCE
2 CANS OF COCONUT MILK
BUNCH CORRIANDER OR BASIL



FRY CHOPPED ONION IN OIL FOR 2 MINUTES, ADD THE PASTE AND COOK FOR 1 MINUTE, ADD FISH SAUCE AND CHICKEN, COOK FOR 2 MINUTES THEN ADD COCONUT MILK, COOK ON THE HOB OR IN THE OVEN, FILLETS TAKE 20 MINS BUT THIGHS TAKE LONGER. SPRINKLE WITH CHOPPED BASIL OR CORRIANDER

THIS IS EVEN BETTER MADE THE DAY BEFORE AND REHEATED, IT WILL BE 'HOTTER' THE NEXT DAY SO BE CAREFUL WITH SPICES.

WHILE COCONUT MILK CAN BE HEAVY YOU CAN USE HALF COCONUT MILK AND HALF CHICKEN STOCK IF YOU LIKE.

PS: THIS IS **NOT** A THICK CURRY