

Thai Green Prawn Curry

REF:

Serves 2-4

Cuisine: Thai

Preparation Time: 25 Minutes

Cooking Time: 30 Minutes

Ingredients:

800g Coconut Milk (2 cans)
3 tbsp Thai green curry paste
800g Large Tiger Prawns, shelled and deveined – frozen are fine
6 Lime leaves, stalks removed
3 Lemongrass stalks, root and outer leaves removed and then chopped finely
25g Galangal, skin peeled and then sliced
1 tbsp Palm sugar (or one large cube if you have it in that form)
1 tbsp Thai fish sauce
1 Aubergine, diced
Small bunch of Thai basil

Method:

1. Scrape the thick fatty part of the coconut milk into a warm wok and cook slowly, stirring constantly until it starts to bubble up and starts to split.
2. Add the green curry paste and cook for 3-4 minutes until the aromatics are released.
3. Add the rest of the coconut milk. Lime leaves, lemongrass, galangal, palm sugar and half of the fish sauce.
4. Let it all bubble for 10 minutes until the oil in the coconut milk starts to come to the surface.
5. Add the aubergine and the rest of the fish sauce and cook for 5 minutes more.
6. Add the prawns and stir in well making sure it all gets coated with the paste and cook until tender.

To Serve:

Place into individual oriental bowls and scatter the basil over. Serve with rice of choice – its good dunked into the curry itself.

Chef's Notes:

Add big squirts of coconut cream into the curry when adding the final part of the milk if you like a denser coconut flavour. Do not allow green curries to over-cook as the fresh vibrancy of the green colour will turn grey and start to get bitter and lose some of its spicy taste.