

THAI GREEN CURRY

Volume	Unit	Ingredients
150	gr	meat of choice (chicken, shrimp, fish, beef)
50	gr	apple eggplant
20	gr	big red chilli
2	tbs	fish sauce
2	tsp	palm sugar
100	gr	coconut milk
20	gr	chicken stock or veg stock
		sweet basil
		kaffir lime leaf
		Green Chilli Paste
10	N	fresh green chilli
1	tsp	black pepper seed
1	tsp	coriander seed
1	tsp	cumin seed
1	tsp	salt
1	tsp	galangal
1	tsp	lemongrass
1	tsp	kaffir lime skin
1	tsp	coriander root
1	tbs	garlic
1	tbs	shallot
1	tsp	shrimp paste

HOW TO MAKE CURRY PASTE

- add all the ingredients into a food processor, crush or blend until become a smooth texture (but I suggest to buy the ready made one :) much easier and you just add some fresh herbs in there)

COOKING INSTRUCTIONS

- Fry the paste (I did 2 table spoons) in the pot with a little bit of vegetable oil
- Add a bit of coconut milk and some meat, cook until the meat slightly cooked then add the rest of the coconut to just cover the stuffs
- Add your favourite vegetables, kaffir lime leaf and seasoning with palm sugar and fish sauce and some chicken stock or veg stock
- When vegetables and meat are cooked, add big chilli and sweet basil and place in your serving bowl.

THAT'S IT! ENJOY THAI COOKING AT HOME!