

Beef Curry Recipe

(Kaeng Khiao Wan Neua Recipe)

Ingredients: Serves 4

3 tablespoons green curry paste (pls. refer to More Thailand Recipes below)

450g beef

400g grated coconut or 2 cups coconut milk

120g eggplant (makheua phuang)

2 kaffir lime leaves

¼ cup sweet basil leaves (horapha)

2 tablespoons fish sauce

1 tablespoon palm sugar

1 tablespoon cooking oil

Method:

Cut beef into long, thin slices. Add 2 cups of warm water to the coconut and squeeze out 1 cup coconut cream and 1 cup coconut milk. Fry the curry paste in oil until fragrant, reduce heat, add the coconut cream a little at a time, stirring until the coconut cream begins to have an oily sheen. Add the beef and torn kaffir lime leaves and cook a short time; then, pour the curry into a pot, add the coconut milk and sugar. Add fish sauce to taste, and heat. When boiling, add the eggplant. When the meat is done, add the sweet basil and remove from heat. Pork or chicken can be used in place of beef.

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