

# Duck and Lychees in Red Curry Recipe

(Kaeng Phet Pet Yang)

**Ingredients:** Serves 4

400g roasted duck breast, cut in bite-sized pieces  
2 cups (450ml) coconut milk  
½ cup red curry paste  
4 cherry tomatoes  
300g canned lychee, drained  
2 tablespoons fish sauce  
¼ teaspoon salt  
1½ teaspoon sugar  
5 kaffir lime leaves (limau purut), shredded  
1 red chili, sliced and deseeded  
125g sweet Thai basil leaves (horapha)

**For red curry paste ingredients:**

½ tablespoon ground coriander  
½ teaspoon ground cumin  
½ teaspoon shrimp paste (belachan)  
5 dried red chilies  
2 shallots  
6 cloves garlic  
1-inch piece of galangal (lengkuas)  
1 stalk lemongrass  
1 teaspoon minced kaffir lime (limau purut)  
1 stalk cilantro leaves (coriander)  
10 peppercorns

**Method:**

Heat half of the coconut milk (1 cup) over low heat. When it starts to thicken, add the red curry paste and stir constantly to prevent the mixture from sticking to the pan. As the oil separates, include the duck meat and mix well. Add the remaining coconut milk, fish sauce, salt and sugar and simmer for 5 minutes. Add the cherry tomatoes, lychees, kaffir lime leaves, and red chili and bring to a boil again. Put in the sweet basil leaves just before serving, submerging them to prevent them from discoloring.

**Method to make red curry paste:**

Take the white stem of the lemongrass and discard the leaves. Trim off the root end and slice the white stem into rounds. Soak the dried red chilies in hot water for 10 minutes and discard the seeds. Blend all the ingredients together in a food processor. Add water a little at a time and grind until a smooth paste is obtained. This red curry paste can be frozen and used as required. The most common Thai curry is red curry. Red curry paste is a blend of dry red chili, shallot, garlic, galangal, lemongrass, cilantro root, peppercorn, coriander, salt, shrimp paste and the zest of kaffir lime. It is different from green curry paste, which uses fresh green chili. Both are available in bottles from Asian stores.