

Red Curry of Mushrooms Recipe

(Kaeng Phet Het Recipe)

Ingredients: Serves 4

½ cup sweet basil leaves (horapha)
250g fresh mushrooms (halved)
1 tablespoon red curry paste (pls. refer to More Thailand Recipes)
1 teaspoon sugar
3 tablespoons fish sauce
1 teaspoon chopped kaffir lime leaves
1 sliced whole medium red or green chili
1 cup coconut milk
½ cup water (or chicken stock)

Method:

Put half of the coconut milk in a wok over medium heat. Add the red curry paste and stir until thoroughly mixed. Add the remaining coconut milk, chicken stock, mushrooms, fish sauce, sugar, kaffir lime leaves, chili and basil. Do not overcook mushrooms.

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