



THAI RED CURRY

Ingredients

Red Curry Paste:

- 16 dried Thai chillies soaked in hot water
- 1/2 Tbsp. white peppercorns
- 1 tsp. coriander seeds
- 2 shallots
- Tbsp. cilantro stems chopped
- Tbsp. galangal grated (similar to ginger but citrusy)
- 5 cloves garlic
- 1 3-4 inch lemon grass
- 2 lime leaves
- 1/2 tsp. shrimp paste or 1 Tbsp. Fish Sauce as substitute

Directions

Red Curry Paste

1. Drain the chillies and gently remove as many seeds and stems as possible.
2. Grind the chillies until they are paste like.
3. Then, add the rest of the ingredients and grind until they are combined into a rich paste. If you need to loosen it up, add a bit of the water from the chillies to get to the right consistency.

Thai Red Curry

1. Start by heating the oil in a pan, add in the red curry paste and sauté until fragrant.
2. Add the mushrooms and sauté until they are golden and have released their juices. Then, add in the coconut milk, tomato paste, fish sauce and brown sugar and stir to incorporate.
3. Bring to a boil and lastly add the vegetables and tofu. Lower to a simmer and cook to your desired tenderness. Taste for seasoning. Serve over rice. Garnish with Thai basil and a squeeze of lime.

Thai Red Curry

- 2 Tbsp. Thai red curry paste
- 1 Tbsp. tomato paste
- 1 Tbsp. peanut oil
- 2 cans coconut milk 1 full fat, 1 low fat
- 2-3 Tbsp. brown sugar
- 1/4 cup fish sauce
- 1/2 cup bamboo shoots
- 2 cups mushrooms mix of chopped cremini, shiitakes, beech
- 1 can baby corn cut into 1 in. chunks
- 2 small zucchini cut into 1/2 in. rounds
- 1 bell pepper red, yellow, or orange
- 1 block firm tofu drained, cut into 1 inch chunks and patted dry
- Thai basil garnish
- 1 lime cut into wedges

