

Gaeng Keow Wan Gai

Good Thai curry paste can be purchased from the Thai shops in Wanchai. A recipe does follow for making your own which can be frozen.

2 stalks of lemon grass cut into 1/2 inch pieces

1 tbsp sliced galangal (a relative of ginger)

1 tsp of cumin

1/2 cup of fresh chopped coriander root

8 garlic cloves

10 green Thai chii peppers

10 green jalapeno peppers

1 tsp of shrimp paste (gapi)

1 tbsp chopped shallot

1/4 tsp minced kaffir lime skin

Pound all ingredients with pestle and mortar or blend in processor until smooth

Use 3 tbsp curry paste for curry

2 cups of coconut milk 1/2 cup coconut cream

1 pd of boned chicken sliced in 1/2 in by 2 in pieces

1/4 cup fish sauce (nam pla)

3 tbsp sugar

1 cup Thai eggplant

6 kaffir lime leaves, 1/4 cup basil, red pepper for garnish

Pour coconut milk and curry paste into saucepan and heat to boiling point and add chicken, fish sauce and sugar.

Cook for five minutes at a slow boil.

Add eggplant and reheat to boiling simmering for 2 minutes.

Add the coconut cream and stir to combine

Add the torn kaffir lime leaves and basil and remove to serving dish garnishing with red jalapeno pepper