

THAI CURRY

Source: family

Serves 4



- Red Thai Curry paste -1 heaped TBSP
- Ginger – 2½ cm thinly sliced
- Coconut milk – 2 cans
- Coriander – 1 handful chopped
- Vegetable stock cubes – 2
- Red chilli, deseeded – 1
- Demerara sugar
- Carrots, cut into batons – 2 medium
- Bamboo shoots – 1 can
- Tofu, roasted or baked, cut into chunks
- Shitake or any other mushrooms
- Green beans (optional)

1. Put coriander, red chilli, ginger, curry paste in a large saucepan. Heat the curry paste etc. through then pour in both cans of coconut milk.

2. Add the stock cubes.

3. Fill up one of the empty coconut cans with water and add according to the thickness you prefer for your curry. We usually add 1½ cans of water.

4. Heat through until it starts to bubble gently. Taste once all the paste and stock has melted into the mixture. Add a liberal sprinkling of sugar. Add more depending on how mild you want it. (Sugar combats the spiciness of the curry paste).

5. Once bubbling and tasted for spiciness, add the carrots, bamboo shoots and mushrooms for 5-10min and cook until carrots are tender.

6. 2-3 min before serving bring the whole mixture to boil and add the tofu

To Serve

Sprinkle over some chopped coriander and serve with rice