

Thai Green Chicken Curry



Ingredients.

½ cup of coconut cream
2 ½ teaspoons of your own fresh green curry paste
½ stalk of lemongrass, slit lengthways
300g of chicken meat breast/thigh, very thinly sliced
1 roma tomato (cut in half, scoop out the seeds and the flesh and cut into strips).
2 kaffir lime leaves
1 spring onion, chopped
½ tablespoon fish sauce
½ tablespoon fresh lime juice
Salt Palm Sugar
A few sprigs of fresh basil (for garnish)

Method.

In a saucepan or wok activate the green curry paste over medium heat, by cooking along with the lemongrass until it looks slightly oily. Add the coconut cream, stirring constantly, until very fragrant. Add ¾ cup of water and bring to the boil. Reduce the heat and simmer for 5 minutes.

Add chicken and cook for 2 to 3 minutes before adding spring onion, tomato strips and lime leaves, then add fish sauce and lime juice to taste, allowing the curry to simmer for a few minutes until chicken is fully cooked, adjust with palm sugar and salt and take out strips of lemongrass.

Serve in a bowl garnished with fresh basil sprigs and steamed jasmine rice.