

# *Panang Red Curry*



## *ingredients*

Serves 2

- 400g (14oz) pork or chicken or tofu and veg2
- tablespoon panang curry paste
- 2 tablespoons vegetable cooking oil
- 150ml (5 fl oz) coconut milk
- 2 tablespoons fish sauce (use soy if you are vegan or vegetarian )
- 10 basil leaves1 sliced red chilli
- 2 kaffir lime leaves, sliced thin

## *instructions*

- Heat the oil in a wok and fry the curry paste for one minute, then pour in the coconut milk and boil.
- Add pork, chicken or tofu and vegetables and season with palm sugar and fish sauce.
- Wait until cooked, then add basil leaves, chilli and kaffir lime leaves thinly sliced.
- Serve with hot steamed rice







Wide Eyed  
TOURS

# *Red Curry Paste*



## *how to*

### **Step 1**

Place the chillies in a heatproof bowl. Cover with boiling water. Set aside for 10 minutes to soften. Drain. Use a small sharp knife to cut the chillies lengthways. Remove the seeds and discard. Coarsely chop the flesh.

### **Step 2**

Blend the chilli, peanuts, galangal or ginger, lime leaves, shallot, coriander root, garlic, lemon grass, cumin, ground coriander and fish sauce in a blender until finely chopped.

### **Step 3**

Add the oil and blend, scraping down the side of the blender occasionally, until a smooth paste forms.