

Thai green curry with beef

Prep time: 30min | cooking time: 25min | serves 2

Jenny Lam's Thai green curry with beef and jasmine rice. Watch the full video for any additional instructions.

Method

- Cut all vegetables into similar sized pieces.
- Place a deep pan or saucepan on the stove, turn on a medium - high heat and fry off onions, lemongrass stalks and chillies until soft and see through, set aside
- In the same pot, fry your coconut milk until fragrant, thickened and bubbling profusely
- Add curry paste and fry for another couple minutes
- Add root vegetables and add enough stock to just cover the vegetables, bring to the boil before reducing to a simmer with the lid on. Cook for ten minutes until the potatoes are cooked just enough that a fork pierces through it
- Add all remaining vegetables, and more stock if needed to cover all the vegetables. Cook on medium heat uncovered for another 15 minutes or until all vegetables are just cooked
- Season your curry with soy sauce, salt, sugar and pepper, taste and adjust to your liking
- Lastly add beef and coconut milk, once beef is cooked turn off the heat Garnish with fresh basil leaves and more coconut milk

Ingredients

400ml coconut milk
AYAM green curry paste
1 litre vegetable stock
1 can of baby corn
1 large brown onion
1 large sweet potato
2 royal blue potatoes
1 zucchini
1 eggplant
1 red capsicum
Chillies
Small bottle soy sauce
300g thinly sliced beef (or leave out of vegetarian)
Sugar
Lemongrass, lime and lime leaves
Salt
Pepper
Jasmine rice to serve



Why not DIY green curry paste for added freshness and home-chef satisfaction?

2 banana shallots
belachan (shrimp paste)
spring onions
bunch of coriander
lemongrass
thumb size piece of Galangal
1 Lime
thumb size piece of fresh tumeric
5 garlic cloves
whole cumin seeds
whole coriander seeds
white pepper

Just combine these in a mortar and pestle and grind into a crumbly consistency.