

CURRY PASTE RECIPES

RENDANG CURRY PASTE

Ingredients

- 60g **Rendang Curry Paste**
- ½ onion diced
- 500g beef, lamb or chicken, cubed
- 1 tin coconut milk
- 150 ml water
- 2 tbsp vegetable oil
- 2 tsp soy sauce
- 1 tbsp brown sugar
- 4 kaffir leaves
- Salt and pepper to taste

Method

1. Heat oil in a saucepan until hot.
2. Add onions and **Rendang Curry Paste** and fry for 10 minutes.
3. Add meat or chicken and stir until the cubes are well coated in the paste. Stir well for 10 minutes.
4. Add coconut milk and water. Stir well and bring to a boil.
5. Reduce to a simmer and add kaffir leaves, soy sauce. Stir well. Add salt and pepper to taste.
6. Simmer very gently until liquid is absorbed. Stir occasionally.
7. Garnish with coriander and serve hot with rice or paratha bread.

BALTI VEGETABLE CURRY

Ingredients

- 60g **Balti Curry Paste**
- ½ onion sliced
- 1 carrot cut into strips
- 50g fine beans
- 50g baby corn sliced into halves
- 60g new potatoes
- 100g white cabbage
- 50g peas
- 200ml coconut milk
- 2 tbsp vegetable oil
- 2 tsp soy sauce
- Salt and pepper to taste

Method

1. Heat oil in a saucepan until hot.
2. Add onions and **Balti Curry Paste** and fry for 10 minutes.
3. Add baby corn, new potatoes, fine beans and carrots. Stir well.
4. Add coconut milk. Stir well and bring to a boil.
5. Add cabbage and peas. Stir well and bring to a boil.
6. Add soy sauce, salt and pepper to taste.
7. Simmer for 20 minutes or until potatoes are cooked.

Tip: Serve with rice or other meat curry dishes.

THAI GREEN CURRY

Ingredients

- 60g **Thai Green Curry Paste**
- 225g Potatoes cut into chunks
- 100g Green Beans
- 500g beef, lamb or chicken, cubed
- 1 tin coconut milk
- 2 tbsp vegetable oil
- 1 tbsp caster sugar
- 4 kaffir leaves
- Handful of Basil leaves
- Salt and pepper to taste

Method

1. Boil Potatoes in water for 10 minutes. Then throw in the beans and cook both for a further 3 minutes. Drain and put to the side.
2. Heat oil in pan. Brown meat, add **Thai Green Curry Paste** and fry for a few minutes.
3. Add potatoes, fine beans. Stir well.
4. Add tinned coconut cream, lime leaves and sugar. Heat gently until meat and potatoes are cooked.
5. Lastly add Basil for a couple of minutes.
6. Season to taste.
7. Serve with rice and garnish with coriander.