



Cooking Instructions

Prawn Green Curry

Larder Essentials

Prawn (4-6 per person depending on size)
Jasmine Rice

Optional

Vegetables (e.g. carrot, courgette, baby sweetcorn)

Garnish (basil leaves, red chillies).

Kit Contents

Sachets of Green Curry paste, Fish sauce, Palm Sugar, Lime leaves, coconut cream, creamed coconut block.

Preparation

1. Fold the lime leaves in half and pull out the stem. Put them into a pile and slice them thinly.
2. The prawns can be served shell on or shell off.
3. Mix coconut cream with equivalent amount of water to make coconut milk.
4. Measure out (use the packet quantity advice as a guide) and wash the rice.

Garnish when serving (optional): Pick a few basil leaves. Slice the fresh red chillies in half lengthways and de-seed without removing from the stalk.

Vegetables (optional): Thickly sliced carrots and/or courgettes and/or sweet potato.

Method

1. Start cooking the rice.
2. Moderately heat 4 dessert spoons of cooking oil in a pan and then add the green curry paste and stir the paste gently so it does not stick or burn.
3. After about 5 minutes, add half the coconut milk and bring to a simmer.
4. Add any vegetables that need a long cook.
5. Simmer gently for another 10 minutes, stirring occasionally.
6. Add the rest of the coconut milk, coconut block, sliced lime leaves and enough water to create a loose sauce and bring back to a simmer.
7. Season the curry for saltiness and sweetness.
 - 7.1. Salt test. Add a teaspoon of fish sauce, stir and taste. Repeat using less fish sauce each time until you get a hint of saltiness.
 - 7.2. Sweet test. Add about a quarter of a teaspoon of palm sugar, stir and taste. Repeat until you get a hint of sweetness.
8. Add a little water, if necessary, to keep the sauce loose.
9. Put the prawns into the curry and as serve as soon as they turn pink. If using ready cooked prawns, they just need heating up in the curry. Do not over cook as they will get tough.
10. Stir in a few coriander leaves.
11. Serve with a garnish of few basil leaves and sliced red chillies