

Gaeng Kiew Wan Gai (Green curry with chicken)



Time Required: 15 minutes
serves 4

Ingredients and preparation

- 200g chicken breast – cut into bite size pieces
- 450ml coconut milk
- 1tbs green curry paste
- 3 round Thai egg plants (or substitute with aubergine) – cut into medium sized pieces
** Keep in water to stop browning
- 1 handful pea egg plants – pull off from stalk ** as above
- 50g bamboo shoots
- 40g red pepper
- 2 kaffir lime leaves – tear into small pieces (without stalk and best kept in freezer)
- ½ cup Thai sweet basil – pull off from stalk
- 1 big red chilli – cut diagonally into 1 inch pieces
- 1 tbs fish sauce
- 1/2 tbs palm sugar

Cooking steps

- Pour the coconut milk into a saucepan to cover the bottom (suggested around half of packet) on medium heat and heat until it bubbles. Do not stir because we want the coconut oil to spread out from the coconut
- Add the curry paste into saucepan, mix well into the coconut milk and heat until it bubbles again. If the paste is too thick , add more coconut milk
- Pour remaining coconut milk and bring it to boil
- Add the chicken, then egg plants, bamboo shoots and red peppers are cooked(they go soft and colour darkens) takes 2 minutes
- Add the red chilli, sweet basil stir for 10 seconds, then kaffir lime leaves, stir again for 10 secs and turn off the heat.
- Add the palm sugar, fish sauce, mix well
- Garnish with fresh sliced chilli

Tips

- Green curry is also nice with mixed seafood, prawns or beef
- There are many different types of egg plants in Thailand. In this recipe we use 2 types, the first is Thai eggplants (ma-keua proh):small and firm is best - which are white, round and similar to the size of a golf ball. The other is pea egg plants (ma-keua puang) which are green, round and a big bigger than a normal pea
- Basil: two types Sweet – curries and Holy – stir fries



