



Coco Tara Thai curry

Ingredients for 4 persons:

- 1 tbsp. Curry paste (Asian shop, note for Thai curry: yellow is hot, green is very hot and red is extremely hot)
- 500 ml Coco Tara Coconut Milk
- 2 tbsps. Fish or soy sauce (optional)
- 1 tsp. Sugar
- 1 Dash of lime or lemon
- 5 Stalks lemon grass
- 1 Cup hot water

Season with ample salt, but avoid overdoing it, add some cinnamon and/or coriander and/or ginger to taste. In fact, almost anything can be included in this curry according to your taste, we recommend selecting three vegetable ingredients and one type of meat:

- 5 small green aubergines (Asian shop) and/or
 - 2 bell peppers and/or
 - 4 large button mushrooms and/or
 - 2 medium-sized tomatoes and/or
 - 1 sweet potato and/or
 - 400 grammes of shrimps and/or
 - 400 grammes of fillet of chicken breast and/or
 - 400 grammes of pork fillet
- Serve with rice

Preparation:

If preferred, meat can first be cut into bite-size pieces, brown and set aside.

Clean vegetables and also cut into pieces (sweet potato must be peeled) and sauté briefly.

Remove outer layer of lemon grass, then cut stalks into sections around 3 cm long. If using ginger, peel and cut into slices.

Then immediately start preparing the curry proper in a wok or saucepan:

Heat Coco Tara Coconut Milk, add curry paste and sugar. Bring briefly to the boil.

Add water, fish resp. soy sauce, lemon grass and ginger. Bring to the boil again.

Add salt and season to taste.

Add vegetables and meat, simmer lightly for 5 to 10 minutes, until vegetables are done.

Season to taste with lemon, coriander and cinnamon.

Serve curry in small bowls.

Serve with rice.

Do not eat the lemon grass and ginger, simply suck for taste.