

BANGKOK

CHICKEN GREEN CURRY

Ingredients (for 4 persons)

- 4 fillets of free-range chicken
- 4 tablespoons green curry paste (or 2, if a commercial jar product)
- 1 tin of coconut milk
- 2 tablespoons of Fish Sauce (nuoc nam)
- 2 tablespoons of lime juice
- 1 teaspoon of palm sugar (or brown sugar)
- 4 leaves of lime
- 4 sprays of fresh green pepper
- Plant oil
- To decorate: Thai basil or fresh coriander

Preparation:

Cut the chicken in slivers, add a teaspoon of green curry and mix. Heat the oil in a wok and sauté the chicken on high heat.

Stir constantly until the chicken is cooked, place on a dish, cover and set aside.

Pour some oil in the wok and heat the curry paste until it starts to break apart.

Add some coconut milk, stir and let thicken. Gradually pour in the rest of the coconut milk whilst constantly stirring.

Add the fish sauce, the lime juice, the palm sugar and taste. If needed, add a bit of all these ingredients to obtain the bitter, the sour and the sweet elements.

Decorate with Thai basil or coriander and serve with white rice.

