

The Devon Chef

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A green vegetable curry

This Thai influenced curry is fragrant rather than spicy hot, and provides a warming alternative to the usual cold weather foods.

Ingredients

For the curry paste

4 lemon grass stalks, inside leaves only, chopped
6 medium hot small chillies, seeded and chopped (change quantities to taste)
3 cloves garlic
Thumb size piece of fresh ginger, chopped
2 shallots or 1 onion, chopped
Coriander, 1 bunch
Lime zest, 1 teaspoon
Juice of 1 lime
Thai fish sauce (nam pla)
Black pepper

The curry

1 small pumpkin or squash, chopped into 1.5 cm chunks
4 aubergines, chopped into 1.5 cm chunks
8 Shiitake mushrooms, or 200 grams button mushrooms, chopped into 1.5 cm chunks if necessary
400ml can of coconut mil
400ml stock (vegetable if only using vegetables)
Fresh green peppercorns
Coriander, a bunch
Thai basil leaves, roughly torn (you can use ordinary basil in place of the Thai)

Method

1. For the curry paste whizz all the ingredients in a food processor until you have a paste.
2. Fry the squash and aubergine in vegetable oil until slightly browned, then add mushrooms and brown them.
3. Add about 4 tablespoons of the curry paste, and fry for a couple of minutes, stirring so it doesn't burn
4. Add the coconut milk, stock and a few green peppercorns, and simmer until the vegetables are tender.
5. Taste and add more curry paste if wanted; if you do, cook for another few minutes.
6. You can use meat or fish in place of, or in addition to, the vegetables.

Tips

The paste needn't be too smooth so you have some texture left. Also, you will not need all of it and the rest can be stored in the fridge for about 1 week.

At this stage you can replace the vegetables with meat or add meat to the curry

If you want to use fish add it here, cut into 1.5 cm chunks