

Darling Cellars Thai Green Curry



Ingredients

750g skinless chicken
oil
400g mixed oriental mushrooms
1 x 400g tin of light coconut milk
1 chicken stock cube
6 lime leaves
200 g mangetout
half bunch fresh Thai basil
2 limes

Curry paste:
4 cloves of garlic, peeled
2 shallots
5cm piece of ginger, grated
4 green chillies, trimmed
1 tsp ground cumin
half bunch of fresh coriander
2 Tbs fish sauce

Method

To make the paste:
Blend together in a food processor the garlic, shallots and ginger. Add the chillies, cumin, half of coriander, stalks and all, and fish sauce.

Slice the chicken into 2.5cm strips. Heat 1 Tbs of oil in a large pan on medium heat and fry chicken for 4-5 minutes, until golden brown. Transfer to plate.

Tear the mushrooms into even pieces. Return the pan to medium heat and add the mushrooms and fry for 4-5 minutes. Transfer to plate.

Reduce the heat and add the Thai green paste for 4-5 minutes, stirring occasionally.

Pour in the coconut milk and 400ml boiling water. Add the stock cube and lime leaves. Turn the heat up and simmer for 10 minutes. Stir in the chicken and mushrooms and cook for another 5 minutes or until the chicken is cooked through, adding the mangetout for the final 2 minutes.

Season with salt and pepper. Pick, roughly chop and stir through the basil leaves and remaining coriander leaves. Serve with lime wedges and steamed rice.



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Wine pairing: Darling Cellar Old Bush Vine Chenin Blanc