



Thai Green Curry

2.5 cups coconut cream, 1kg chicken pieces, 1tbsp fish sauce, 1/2 cup chopped coriander leaves,

CURRY PASTE INGREDIENTS, 3 spring onions green parts included, 6 cloves garlic, 6 green chillies, 2 tsp lemon rind, 1/2 cup chopped coriander leaves, 1 tsp chopped lemon grass, 1 tsp blachan, 2-4 tbsp Thai Green Curry Blend. Blend all these ingredients to a paste.

Place the coconut milk in a saucepan and bring to the boil. Add the chicken simmer for 1/2 hour. In a 2nd pan put 1/2 of the boiling liquid from the chicken. Stir in the curry paste, stirring frequently over high heat until the liquid has evaporated. Reduce the heat and stir. Add the rest of the coconut milk containing the chicken and cook until thick and oil begins to separate. Add the fish sauce, 1/2 chopped coriander leaves. Boil and simmer for 5 minutes until liquid has thickened. Garnish with remaining coriander.