

Green Curry



Ingredients:

Green chilli 14%, Soybean oil 13%, Shallot 13%, Sugar 12%, Lemongrass 11%, Galangal 9%, Garlic 9%, Salt 6%, Fish sauce, Turmeric, Sweet basil leaves, Kaffir lime peel, Spices

Cooking instruction :

- 1.Heat the pan, and then add Chef Yuree Green Curry Paste 1 sachet (80g), chicken pieces 250g and vegetable (eggplant, pumpkin) 100 g fried until cooked.
- 2.When all cook, add water 1 cup(250 g) and coconut milk 1 cup(250g) mixed well. Bring up to boil.
- 3.To finish, add 2-3 sweet basil leaves and 1-2 kaffir lime leaves, 1-2 red chilli pieces. Stir all welled and serve.

Fried rice with green curry

INGREDIENTS

Green curry paste 1 pack , Cooked Rice 500g, Chicken slice 200g, coconut milk 50g, Vegetables (pumpkin, eggplant) 100g , Sweet basil, Kaffir lime leaves, Red chilli

HOW TO COOK

1. Add **Green curry paste** in wok. When green curry paste is hot add chicken slice fry until cooked. Then add coconut milk and vegetables stir until cooked.
2. Add cooked rice, stir together then add sweet basil, kaffir lime leaves and red chilli stir to mix well.
3. Serve

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Fried pomfret with Green curry

INGREDIENTS

- 1.Fried pomfret 500g
- 2.Green curry 1 pack
- Coconut milk 250g
- 4.Pumpkin 100g
- 5.Eggplant (quartered) 100g
- 6.Carrot 50 g
- 7.Kaffir lime leaves 2-3 leaves
- 8.Sweet basil 3-4 leaves

HOW TO COOK

- 1.Add coconut milk and **Green curry paste** in a pot and cooked over medium heat until boil.
- 2.Add eggplant, pumpkin and carrot then stir together until cooked. Add sweet basil and kaffir lime leaves.
- 3.Arrange fried pomfret in serving dish, top with green curry.
- 4.Serve



Chicken sandwich with green curry



INGREDIENTS

Green curry paste 1 pack , slice of bread 4, chicken slice 50g, coconut milk 1 tbsp, vegetables (romaine lettuce, carrot, tomato slices), mayonnaise 4 tbsp, butter

HOW TO COOK

1. Heat a pan, Add **Green curry paste** and coconut milk stir to mix well, leave it.
2. Add mayonnaise stir until mix well.
3. Fry chicken with butter till cooked.
4. Toast the bread with pan until golden brown.
5. Spread butter on one of the slice of bread and layer vegetables over it. Next, place a piece of chicken over vegetables, then pour sandwich with **Green curry**. Complete the sandwich by placing the top slice on.
6. Serve