

Red Curry



Ingredients:

Sugar 20%, Soybean oil 12%, Water 11%, Shallot 10%, Fish sauce 10%, Garlic 8%, Salt 7%, Lemongrass 6%, Galangal 6%, Dried red chilli, Kaemferia galangal, Kaffir lime peel, Spices

Cooking instruction :

- 1.Heat the pan, and then add Chef Yuree Red 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.



Fish cake

INGREDIENTS

Red curry paste 80g, Spinach macherel (mince or chopped) 500g, Sugar 1 tbsp
Egg 1 unit, Cooking oil

HOW TO COOK

1. Place spinach macherel, **Red curry paste**, Egg and Sugar in a large mixing bowl and mix well.
2. Shape the mixture into small pattied about 2 indiameter.
3. Deep-dry in hot oil until golden brown. Remove from the oil and drain.
- 4, Arrange on a serving dish. Serve with cucumber and Chefyuree Sweet chilli sauce.

Spicy stir-fried chicken

INGREDIENTS

Red curry paste 80g, Chicken sliced thinly 300g, Coconut milk 1/2 cup, Green peppercorn 3 spring, Kaffir lime leaves 5, Cooking oil 2 tbsp, Red chilli slice diagonallt 2 tablets

HOW TO COOK

1. Fry **Red curry paste** in oil over medium heat until fragrant. Add chicken fry for 5 minutes until done. Then add coconut milk and stir occasionally for another 5 minutes until the oil surfaces.
3. Add kaffir lime leaves and green peppercorns, stir to mix well. When the mixture start to boil, add red chilli and stir again.
3. Transfer to a serving dish.

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