TATUA
Specialised Dairy

Creamy Thai Green Curry

Ingredients

1 Tbsp coconut oil or sesame oil
1 onion, halved and sliced
1 clove garlic, sliced
1 Tbsp finely sliced fresh ginger
2-3 Tbsp Thai green curry paste or to taste
500ml Tatua Cooking Cream
2 kaffir lime leaves
300ml vegetables stock or water
4 baby bok choy, washed, trimmed and sliced
1 small broccoli cut into florets
1 packet snow peas
1 Tbsp sesame oil
400g firm tofu or chicken
Fresh red chilli, finely sliced red onion, coriander and crispy shallots to garnish
Lime wedges to serve

Method

1. Heat the coconut oil in a large saucepan and sauté the sliced onion, garlic, ginger, and curry paste for 2-3 minutes over a medium-low heat until softened and fragrant.
2. Add the Tatua Cooking Cream and lower heat to a gentle simmer and cook 2-3 minutes.
3. Meanwhile, heat the stock and blanch the vegetables until bright green and just tender.
4. Add the vegetables and stock to the creamy curry base.
5. Drain and dry with tofu on paper towels and cut into bite-sized pieces. If using chicken instead, cut into bite-sized pieces.
6. Heat the sesame oil in a non-stick pan and fry the tofu or chicken until golden on all sides.
7. Warm the vegetable curry and gently toss through tofu or chicken, divide into serving bowls and garnish with chilli, red onion, coriander, and crispy shallots. Serve with lime wedges for squeezing.

Please consider the environment before printing this recipe