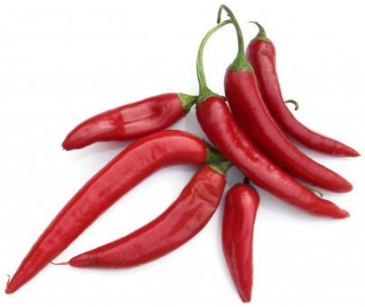
Green Beef Curry

Ingredients

400 g	Beef
3 tbsp	Green curry paste
2 cups	Coconut milk
5	Small eggplants
2-3	Red spur chili, slices diagonally
¼ cup	Sweet basil leaves
2	Kafir lime leaves, torn
1½ tbsp	Fish sauce
1½ tsp	Palm sugar
1 tbsp	Oil
	Sweet basil leaves and red chili slides for garnish

Eggplants



Red spur chili

Kafir lime leaves

Method

Slice the beef into thin pieces, about 3 cm thick.

Sauté the curry paste over medium heat until fragrant, reduce the heat, gradually add 1½ cups of the coconut milk a little at a time, stir until a film of green oil surfaces.

Add the beef and kafir lime leaves continue cooking for 3 minutes. Transfer to a pot, place over medium heat and cook until boiling. Add the remaining coconut milk. season with fish sauce. when the mixture returns to the boil add the eggplants cook until the eggplants are done, sprinkle sweet basil leaves over, then turn of the heat.

Arrange on a serving dish and garnish with sweet basil leaves and red chilis before serving.

Green curry paste

Sweet basil

Saitip Thai Market

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Opening hours

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Tuesday	10:00 am – 6:30 pm
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Saturday	10:00 am – 6:30 pm
Sunday	Closed