

Seb's Penang Chicken Curry -Spicy version



5 servings



60 mins

INGREDIENTS

Penang Curry Paste

- 2/3 cup dried Chinese chillies
deseeded chopped
- 3 tbsp roasted peanuts unsalted
- 2 lemongrass stems , finely grated
- 2 eschalots , roughly chopped (1/2 cup)
- 1 tbsp galangal, finely grated
- 5 garlic cloves , finely minced
- 1 1/2 tbsp shrimp paste in bean oil
- 1/2 tsp each ground coriander, cumin, nutmeg
- 6 leaves finely sliced kaffir lime leaves

DIRECTIONS FOR CURRY PASTE

- **Cut chillies** in half then tap / squeeze out seeds
Discard seeds and chop chilli.

If you want a more spicy version add seeds

- **Soak** dried chillis in 2 cups of boiling water for 30 minutes. Drain in a colander, reserve soaking liquid.
- **Peanuts** – Pulse until finely ground.
- **Blitz paste** – Add drained chillis and remaining Curry Paste ingredients, along with 1/4 cup of the reserved chilli soaking liquid. Blend, scraping down the sides as you go, for about 30 seconds until smooth, using extra chilli water only if needed to help blend.

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CURRY Base gravy

- 3 tbsp canola oil
- 1 cup chicken stock
- 350gm boneless chicken thighs
- 1 1/4 cups Kara coconut cream
- 4 1/2 tsp fish sauce
- 1/4 tsp smoked curry leaf and bush pepper salt
- 200g green beans , trimmed, cut in half
- 15 Thai basil leaves

Additional options

- 100gm purple potatoes (cooked)
- 2 cup baby spinach
- 1 cup okra sliced

DIRECTIONS FOR CURRY BASE AND FINAL FINISH

- Heat oil in a large deep frying pan over medium-low heat. Cook curry paste for 5 minutes, stirring constantly. The paste should be drier, darker, smelling aromatic and no longer raw.
- Sauce – Add 1 cup (250 ml) chicken stock, Stir in the coconut cream, sugar, fish sauce and salt. Mix in the green beans.
- Simmer for 2 minutes until the sauce thickens and the beans are half cooked.
- Add raw chicken thighs , stir, then simmer for another 10 minutes until the thighs are cooked. Stir in the Thai basil leaves. The final taste should lean mostly savoury and sweet, and medium spiciness.
- Serve over thai jasmine rice garnished with chopped peanuts, chilli and extra Thai basil leaves

Chicken option 2

You can marinate the chicken thighs in a little penang paste. and cook in the air fryer for 15 mins at 170C . Once ready add to sauce and mix for 2 mins .

If you add additional options you can decrease the beans and add the purple potatoes , baby spinach and okra until mixed well.