

100%
NATURAL

YELLOW CURRY

Beef, Chicken, Tofu, Vegetable balls

FOR 2-4 PERSONS

COOKING TIME: 30 MINUTES

Let's cook

Step 1



Frying spices

Fry garlic and shallots with yellow curry paste, add coconut milk, then add meat or anything you like.

Step 2

Pouring Bouillon

Pouring water and dissolve bouillon paste. Let it cook, then add vegetables.

Step 3



Spicing up

Add fish sauce or vegetable bouillons. Add coconut milk

Step 4

Adding other tastes



Add hot chili and Thai basil as much as you like.

Step 5

Serving immediately

Serving with warm jasmine rice.

Bon Appetit !



INGREDIENTS

ZUTATEN

Yellow curry paste, Meat or Tofu, Coconut milk, Garlic, Shallots, Red chili, Vegetables, Thai basil, Bamboo shoots

BEEF YELLOW CURRY

Yellow curry is a well known mild creamy soup in Thailand, neighbouring countries and around the world. There are two kinds of yellow curry; Kaeng-Kari and Kaeng-Lueang.

Yellow curry paste is made of all fresh herbal ingredients such as cinnamon, coriander seed, cumin, curcuma, lemongrass, mustard, red chili, garlic, salt, shallot

The most popular dish is called Kaeng -Kari Kai = Chicken Curry, cooking with coconut milk. Kaeng-Lueang = yellow curry from southern Thailand which is very spicy and sour.

