

100%
NATURAL

RED CURRY

Chicken, Beef, Tofu

FOR 2-4 PERSONS

COOKING TIME: 30 MINUTES

Let's cook

Step 1



Frying spices

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

Step 2

Pouring Bouillon

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

Step 3

Spicing up

Spice it up with fish sauce. Add coconut milk and Thai chili paste

Step 4

Adding other tastes

Add hot chili and kaffir lime leaves. much as you like.

Step 5

Serving immediately

Serving with warm jasmine rice.

Bon Appetit !

INGREDIENTS

ZUTATEN

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

RED CURRY

Red curry is a well known hot creamy soup in Thailand, neighbouring countries and around the world. Kaeng means curry, Ped refers to spiciness.

Red curry paste is made of all fresh herbal ingredients such as galgant, cumin, coriander seed, lemongrass, kaffir lime leaves, kaffir lime peel, shallots, Thai red chili, garlic, etc. mixed with vegetable oil.

The most popular dish is called Kaeng Ped Kai = Hot Chicken Curry, cooking with coconut milk and bamboo shoots.

