

Thai curry with homemade green curry, vegetables and coconut milk, Thai white rice

Recipe for 2 portions

Description

You can find the green curry paste recipe here or you can buy it already made :

<https://www.ateliersetsaveurs.com/en/the-recipes/culinaries/detail/3622/thai-green-curry-paste>

Ingredients

Thai curry

- 300 Gr Tofu
- 1 Unit(s) Green pepper
- 0.50 Unit(s) Eggplant
- 100 Gr Snow peas
- 6 Leaf(ves) Chinese cabbage
- 250 Ml Coconut milk
- 1 Tbsp Green cari paste
- 1 Small Onion
- 10 Gr Sugar
- 1 Unit(s) Green onion

White rice Thai

- 140 Ml Jasmine rice
- 1 Tbsp Soy sauce
- 1 Unit(s) Egg
- 1 Unit(s) Onion
- 1 Clove(s) Garlic

Preparation

- Preparation time **45 mins**

Things to do before the workshop

Ingredients

Wash the vegetables.

Peel the onions.

Peel and chop the garlic.

Equipment list

1 cutting board

1 chef knife + 1 paring knife

1 large pan

2 pots

2 mixing bowls

1 fork

1 pair of tongs

1 wooden spoon

Preparation - To do with the chef

Dice the tofu in cubes.

Dice the peppers and the eggplant.

Finely chop the cabbage

Thaï tofu

Cooking process

in a hot pan with some oil, brown the tofu cubes. Remove from heat and put aside. In the same pan, cook the onions with the green curry paste.

Add the peppers, the cabbage and the eggplant. Wet with some coconut milk.

Let simmer for 15 minutes, put back the tofu and add the peas, cook for another 5 minutes.

White Thaï rice

In a pot, cook the rice in boiling water. Once cooked, drain and put aside.

In a bowl beat the egg with a fork.

In a wok at high heat with some oil, cook the egg in a scramble way.

Add the onions, garlic and soya sauce. Mix well and add the rice. Cook for 3 minutes and serve.

Plating

Have the rice next to the tofu in your plates. Add some sauce over and serve

Bon appetit

Bon appétit!