

Nutty Thai Chicken Curry

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This chicken curry is coconut milk free, and although the ingredients list is quite long, once you've made the curry paste it's actually quite simple to prepare. The peanuts make it wonderfully creamy.

Ingredients:

3 red chillies
2 garlic cloves
3 tbsp. palm sugar
2 tbsp. fish sauce
1 tsp. ground turmeric
2 tsp. fermented shrimp paste
1 shallot
1 stalk of lemongrass
1 tsp. salt
1/2 tsp. each ground mace, coriander seeds and cumin

400g chicken breast

400ml water
75g crunchy peanut butter
2 tbsp. dry-roasted peanuts
2 tbsp. oil
2 tbsp. tamarind juice
1 thumb-sized piece root ginger, minced

Directions:

1. Combine red chillies, garlic cloves, shallot and lemongrass in a blender and process until finely chopped. Stir in ground mace, coriander seeds, cumin, salt, shrimp paste, turmeric, fish sauce and palm sugar.
2. Cube the chicken and stir into the curry paste. Cover and leave to marinate for 1 hour. Heat the oil in a wok and add the chicken and a little of the marinade. Cook for 5 minutes until browned.
3. Stir in the peanut butter, tamarind juice and minced ginger, then gradually add the water, stirring all the while until thick and fully combined. Simmer for 20 minutes or until the sauce has thickened.
4. Serve with the dry-roasted peanuts scattered over the top.

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