

KRUNG THEP

▪ ผู้เชี่ยวชาญด้านย่าง ▪

GREEN CURRY CHICKEN

WITH THAI EGGPLANT RECIPE
(serves 2)

INGREDIENTS

**2 tbsp Krung Thep
Green Curry Paste**

2 tbsp Coconut Cream

**130g Chicken with Skin
(sliced)**

70ml Chicken Stock

1 tbsp Fish Sauce

**1 stalk Lemongrass
(smashed white part only)**

2 pcs Kaffir Lime Leaves (torn)

1 Green Chilli (sliced)

1 pinch Wild Ginger (shredded)

**1 large Apple Eggplant
(quartered and blanched)**

1 bunch Pea Eggplant

1 bunch Thai Sweet Basil

METHOD

- Preheat pot and heat up coconut cream until it begins to smoke.
- Add green curry paste and stir until infused.
- Add chicken and continue to stir and simmer.
- Ladle in half of the chicken stock and fish sauce to taste.
- Stir in lemongrass, kaffir leaves, chilli, ginger and assorted eggplant.
- Add in remaining chicken stock and simmer on low heat until the curry thickens with continuous stirring.
- Once vegetables are cooked, check seasoning and add more fish sauce if required, before adding basil leaves.
- Serve in a bowl, finish with additional coconut milk and voila, it is ready!