

Pla Liamthong,
THAILAND

GANG PRIK with STEAMED CHICKEN

Pla shares a classic southern Thai curry paste which can be used in stir-fries, jungle curries and in coconut curries like this one. Pla starts traditional, then turns her curry absolutely unconventional by serving it with chick peas, which are unknown in Thailand, as well as chicken and bamboo.



Serves: 4 as a main (add more chicken and vegetables to serve more)

Time: 35 minutes



INGREDIENTS

Curry Paste

1 tablespoon black peppercorns
30 grams dried birdseye chillies (this is hot! reduce if desired, or use larger, milder chillies)
2 stalks lemongrass, white part only, finely sliced
10 cloves garlic
60 grams fresh turmeric, peeled and roughly chopped

Curry Sauce

1 tablespoon Gang Prik curry paste
560 grams coconut milk
2 big pinches salt
1 teaspoon shrimp paste
2-4 chicken thighs, diced
1 tin chick peas, drained
1 small tin bamboo shoots, sliced
1 teaspoon fish sauce
pinch sugar
5 Kaffir lime leaves, finely sliced
handful basil leaves



METHOD

Curry paste

1. Place peppercorns into mixing bowl. Blitz **10 sec/speed 9**.
2. Add chilli, lemongrass, garlic and turmeric. Blend **5 sec/speed 9**. Scrape down sides of mixing bowl with spatula. Blend **5 sec/speed 6**. Transfer to a small bowl and set aside. You'll only use 1 tablespoon in this recipe, so freeze the rest in small batches. No need to clean mixing bowl (yay!).

Curry sauce

3. Return 1 tablespoon curry paste to mixing bowl. Add coconut milk, salt and shrimp paste.
4. Place chicken in Varoma dish. Add chick peas and bamboo shoots to Varoma tray. Place Varoma into position and cook **20 min/Varoma/speed 1**.

To serve, arrange some chicken in base of bowl. Top with chick peas and bamboo shoots, then place remainder of chicken on top. Pour over some curry sauce. Season with fish sauce and sugar, then top with Kaffir lime and basil.



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Tips

- Small birdseye chillies are very hot; reduce quantity or use larger, milder chillies if you don't like your curry too spicy.
- Freeze remainder of curry paste in small portions for up to two months.
- Shrimp paste can be purchased from supermarkets and Asian grocers. It's often called 'belachan'. Seal remainder up tight because it's pretty stinky! It can be stored in the pantry.
- Pla recommends chicken thighs for Thai curries as they are more succulent but chicken breasts would work too, as would beef strips or tofu.

Variation

- Replace chicken with any meat or fish.
- For a meat-free version, replace chicken with tofu, mushrooms, broccoli or cauliflower. Remember there's shrimp paste so this isn't a vegetarian dish.