



RED CHICKEN CURRY



Ingredients

• 1kg skinless boneless chicken thigh, diced	• 10g ginger – fine chop
• 8g curry powder	• 2g salt & pepper
• 10g garlic – fine chop	• 20ml veg oil
✓ Combine all and put in a deep oven dish	
✓ Cook both in hot oven, about 230° for about 20 minutes till browned and cooked, stir about every 5 minutes SET ASIDE	

• 250g potato, peeled and 2cm dice	• 1g Salt
• 20ml veg oil	• Pinch pepper
✓ Cook convection 220° for 20 minutes till cooked and browned, SET ASIDE	

• 250g onion 2cm dice (approx.)	• 10g garlic – fine chop
• 20ml veg oil	• 10g ginger – fine chop
• 125g Red curry paste(Mae Ply)	
✓ Fry all together in big pot on medium heat till onions are soft	

• 10ml fish sauce
✓ Deglaze with fish sauce, simmer for 2 minutes

• 2 x 425ml coconut cream	• 3 lime leaves
• 1 cinamimin stick	• 2 star anise
• 100ml water	• 15ml soy sauce
✓ Add to pot, bring to the boil and then ADD COOKED CHICKEN AND JUICE to the pot and simmer for 30 mins, stirring occasionally	
✓ After 30 min, skim off the majority of the fat	

• 200g Coconut milk powder (Maggi)
