



## GREEN CURRY WITH EGGPLANT

Preparation Time: 20 minutes

Cooking Time: 15 minutes

### Ingredients:

#### Green Curry Paste

Green Pepper (Capsicum) - half cut into small strips  
White peppercorns - 1tsp  
Cumin seeds - 1tsp  
Coriander seeds - 1tsp  
Galangal - 2in piece  
Lemongrass - 3in piece  
Shallot - 3, chopped  
Garlic - 10 small dried cloves  
Coriander root - 3in  
Kaffir Lime Rind - 1tsp diced  
Prawn paste - 1tsp

#### Main Dish

Coconut Milk 250 ml  
Kaffir Lime Leaves - 3 broken with stem removed  
Lemongrass - 3in cut diagonal into 6 pieces  
Thai Aubergines - 3 cut into quarters  
Sweet Basil - 10 leaves shredded  
Red Chilli - 2 without seeds cut into strips  
Salt and sugar to taste

### *Cooking Instructions:*

#### Green Curry Paste

1. Into mortar and pestle hard ingredients first - white peppercorns, cumin, coriander
2. Grind to a powder
3. Add shallots, garlic, lemongrass, galangal and Kaffir Lime leaves continue to mix
4. Add coriander root
5. Add green pepper - take care not to splash in your eyes
6. Add shrimp paste
7. Continue until all mixed in

#### Main Dish

1. Put pan on a low gas
2. Add 1 tbsp of oil and heat
3. Add the green curry paste and cook until smells good
4. Add 1 tbsp of coconut milk and mix
5. Add rest of milk and wait for it to boil.
6. Add lemongrass, Kaffir Lime leaves and chicken
  
7. Add aubergines and cook until tender - control gas so not to burn
8. Salt and sugar to taste
9. Add shredded red chilli and sweet basil
10. Turn off and put lid on
11. Serve in a bowl garnished with shredded red chilli and basil leaves