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by ewfood

Panang Curry

Ingredients

8fl oz. coconut milk
1.5oz. panang curry paste
1lb. beef, sliced
3 lime leaves, shredded
1.5fl oz. fish sauce
1oz. sugar
handful thai basil

Servings
4
Person
Preparation Time
10
min
Cooking Time
20
min

Preparation

1. Heat up a large wok and add a ¼ of the coconut milk. Add to that the curry paste and mix well. You want the paste to be dry but not to sick and burn
2. Keep adding the coconut milk every minute or so. There should be some oil coming from the paste
3. After about 5 minutes from when you started cooking the milk should bubble. Add the meat at this point. Cook the meat for 5-7 minutes until it is cooked
4. Add the lime leaves, fish sauce, and sugar and fry for a further 4-5 minutes. The consistency of the curry should be quite dry. If it's too dry add more coconut milk
5. Serve it with jasmine rice.

Cooks Note

Preparation time: 10 minutes; Cooking time: 20 minutes; Serves 4