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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 $\frac{1}{4}$ 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
