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*by Nita*

## Coconut green curry



## Ingredients

200g marinated chicken sliced  
60g green curry paste  
180ml coconut milk  
120ml chicken stock  
3g red chili sliced holland  
2g lemon leaf  
20g Thai baby eggplant  
30g round eggplant  
10ml fish sauce  
5g sugar  
5g chicken powder  
15g sweet basil Thai  
10g red chili sliced holland  
200g steamed jasmine rice

## Preparation

- 1 Gather all the ingredients and keep aside.
- 2 In a small pot, put coconut milk, chicken stock and green curry paste, let it boil then add thai eggplants.
- 3 Add lemon leaf, red chili followed by fish sauce, sugar and chicken powder. Let it simmer until it thickens (medium).
- 4 Once it boils, turn off the flame and add sweet basil leaves Transfer to a small curry bowl.
- 5 Garnished with red chili slice, fresh sweet basil and drop of curry oil.
- 6 <strong>Cooking tips from Chef Nita:</strong>
- 7 Do not rush while preparing the curry
- 8 The curry paste needs to be cooked on a slow flame, allowing enough time for all the ingredients to blend
- 9 When you get the aromatic fragrance, you will know the curry is ready!

## Cooks Note

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