

Serves 4

Ingredients:

500g chicken breast (4 medium size breasts)
25g creamed coconut
400ml coconut milk
2 level tablespoons red curry paste
3 cloves garlic
2 sticks lemongrass
3 medium peppers (red or yellow)
10 cherry tomatoes
8 Kaffir lime leaves
2 tablespoons vegetable oil
1 tablespoon palm sugar
2 tablespoons fish sauce
1 medium red chilli for garnish
10 Thai sweet basil leaves for garnish



Preparation:

Cut chicken into bite size pieces, either strips or chunks.
Peel and lightly pound the garlic with a pestle and mortar.
Top and tail the lemongrass, remove the outer leaf and chop fairly finely, about 2mm thick.
Remove the stalk and the seeds from the peppers and cut into 3cm squares.
Tear the lime leaves into pieces. Deseed the chilli and cut into fine slices.

Cooking:

Heat oil in a wok until very hot and stir fry the chicken for about 4 minutes until brown.
Add the red paste and stir fry until it is aromatic. About 20 seconds will be fine.
Add the thick white cream from the tin of coconut milk. Set aside the water at the bottom of the tin for later.
Cook on medium heat stirring occasionally until there is red oil floating on the surface (about 5 minutes).
Add the peppers, garlic, lemongrass, lime leaves, palm sugar, creamed coconut and fish sauce. Simmer until the chicken and peppers are cooked (about 12 minutes), stirring occasionally. If the curry is too thick, add a little of the coconut water reserved from earlier.

Add the tomatoes and cook for 2 minutes. Let the curry sit off the heat for 4 minutes.

Serve in large serving bowl garnished with the chilli and sweet basil leaves.
Serve with plenty of Thai Jasmine rice.