

Vegetarian Thai Curry (Chinese style) 泰国素咖喱 (中式)



Ingredients 配料 A

- 3 stalks 枝 Lemon Grass 香茅
- 150g Shallots 冬葱
- 2 Tablespoon 茶匙 Chili Paste 辣椒酱
- 3 gloves 瓣 garlic 大蒜

Ingredients 配料 B

- 5 Tablespoon 茶匙 oil 油
- 1 cup 杯 coconut milk 椰浆
- 8 片 Kaffir Lime Leaf 泰国柑叶
- 300g vegetarian meat/mutton 素肉
- salt, sugar to taste 盐、糖调味

Method 烹调法

1. Grind Ingredients A finely 把配料 A 细细捣碎
2. Stir fry Ingredients A till fragrant 炒配料 A 至芳香
3. Add in vegetarian meat, coconut milk and simmer for 5 minutes 添加素肉、椰浆，炖 5 分钟
4. Add in the Kaffir Lime Leaf 添加泰国柑叶
5. Serve while hot 趁热吃

(Contributed by 感恩: Sis Annie Teh, SSBCNED Penang)