



Thai Green Vegetable Curry

I make my Thai green vegetable curry a little drier than the green curry of chicken most often seen, but you can add more coconut milk if you prefer it saucier. Use any Asian vegetables you like including sugar snap peas, snake beans and leafy greens, just add them according to how long each will take to cook. I love the contrast of bitter, crunchy pea and apple eggplants and add fresh baby corn too when I find it at my Asian grocer. This recipe for Thai green vegetable curry is inspired by one David Thompson taught me.

Serves 2



INGREDIENTS

- 8 ears baby corn
- 2 apple eggplants
- Green curry paste
- ¼ cup coconut cream (60ml)
- ¾ cup coconut milk (180ml)
- ½ stalk lemongrass, bruised and quartered
- 2 slices peeled galangal, halved and bruised
- 2 kaffir lime leaves, torn
- 80g pea eggplants, picked
- 2 small green Thai chillies, halved and bruised, or more to taste
- 2 teaspoons fish sauce, or more to taste (10ml)
- Pinch grated palm sugar, or more to taste
- Pinch toasted and coarsely ground coriander seeds
- Pinch toasted and coarsely ground

METHOD

1. Halve or quarter the corn, depending on the size. Set aside.
2. Halve and slice the apple eggplants. Set aside.
3. Heat a saucepan or high-sided frying pan over medium heat.
4. Add coconut cream and curry paste and fry for 5 minutes or so, until oil floats to the top and it no longer smells raw.
5. Stir in coconut milk, lemongrass and sliced galangal and cook for 4 minutes or so, stirring regularly.
6. Add lime leaf, corn, apple and pea eggplants and chillies, return to the boil, reduce heat to low-medium and simmer for 5 minutes or so, stirring occasionally, until vegetables are just tender.
7. Stir in fish sauce, sugar, coriander, cumin, pepper, and roasted chilli, galangal and turmeric powders and simmer for a few more seconds.
8. Remove from heat and taste; it should be rich, spicy and salty, add more black pepper, roasted chilli powder or chillies if it's not spicy enough and a splash more fish sauce or sugar if you think it needs it.
9. Serve with plenty of steamed rice.