

Thai Panaeng Pork Curry

Ingredients

400gms sliced pork fillet
2 tbsp Panaeng Curry Paste
8 lime leaves, shredded
1 red chilli
3 x baby marrow, sliced 2cm
3 x patty pan, quartered
A handful of broccoli florets
2 cans coconut milk
1/2 cup shredded basil
1 tbsp fish sauce
1 tsp peanut butter
1 tsp sugar
Coconut/sunflower oil for frying
1 tbsp Roasted, chopped peanuts for serving

Method

In a medium saucepan, on medium-high heat, start by adding your oil and half the curry paste and cook until aromatic.

Brown your pork in the curry paste, adding salt to taste

Remove the pork once browned and set aside.

In the same saucepan, add coconut milk and bring to a simmer, making sure to stir and deglaze the bottom

Once simmering, add the rest of the curry paste, vegetables (Keep the basil and chilli till the end), fish sauce, peanut butter, and sugar.

When the vegetables are cooked halfway (around 6 minutes), add your pork back into the curry and simmer for another 5 minutes or until pork is cooked through.

Stir through the chopped basil, and red chilli. Serve with rice

THE
COOKERY

by The Secret Jozi Chef

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