

# Thai Panaeng Pork Curry

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## Ingredients

400gms sliced pork steak  
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  
400ml coconut milk  
200ml coconut cream  
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, coconut cream 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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