

Homemade Green Curry

Paste:

2" raw nub of galangal
2 lemongrass stalks
1 large shallot
5-8 garlic cloves
3-5 green Thai chili peppers
1 serrano pepper
1/4 cup cilantro stems (no leaves)
5 Kaffir lime leaves
1 T shrimp paste

Curry:

1 T high-heat oil
Green curry paste
1 can (13.5 fl oz) full fat coconut milk
1 T fish sauce
1 T palm sugar or 1/2 T of granulated cane sugar
Salt, to taste
Juice of 1 lime (optional)
Thai basil (optional)



Homemade Green Curry

For the Paste:

Everything will be going into a high-speed blender or a mortar and pestle, so the most efficient way to go about making the paste is to chop things into smaller pieces. Thinly slice galangal. Peel off the outer later of lemongrass and cut both ends off to discard until a roughly 6" stalk remains. Slice into small, round pieces. Peel shallot* and garlic*. Remove stems from the peppers*. Finely chop just the stems of the cilantro herb. Add all ingredients into a blender (or mortar and pestle) and blend until it becomes a thick, smooth paste. If the ingredients are too dry to move in your blender, add just enough water to get the blades going.

*Leave whole if using blender, chop into finer pieces if using a mortar and pestle.

Curry:

In a large pan, pot, or wok, heat oil on medium-high heat. Add paste and cook for one minute. Gently pour in coconut milk, fish sauce and sugar. At this point, add in any protein and/or vegetable of your choice. Simmer on medium-low heat for the time it takes to cook your added ingredients. Salt to taste. Serve with jasmine rice. Squeeze lime juice and add Thai basil leaves for garnish.

Recipe by Garden Chef Ilene Rouamvongsor



ATLANTA BOTANICAL GARDEN