

Panang Curry พะแนงหมู

Ingredients

1. 100 mL Panang paste
2. 400 mL Coconut milk
3. 4 T oil (neutral flavor)
4. 400 mL Veggies (carrots, onion, mushrooms, etc.)
5. 1/4 package of deep-fried tofu, cut once diagonally
6. 5 Kaffir lime leaves (3 for sauce, 2 for garnish)
7. 1.5 t Fish sauce
8. 1.5 t Sugar
9. Red chilis for garnish

Preparation

1. Sauté the curry paste in oil until aromatic, then deglaze with about $\frac{1}{3}$ of the coconut milk. Cook the oil, paste, and coconut milk together over medium high heat. This step should take out the raw taste and let the coconut milk separate. The paste should be “dry” when done cooking.
2. Add the makrut (kaffir) lime leaves (3 torn) and cook to infuse the flavors for a few minutes.
3. Add the veggies and toss to coat in the curry paste.
4. Add the remaining coconut milk, fish sauce, and sugar and cook just until the veggies are done. Add tofu and heat them up. Remove from heat.
5. Garnish with a drizzle of coconut milk, julienned red chilies and a few finely chiffonnade makrut lime leaves (2 chiffonnade). Serve with jasmine rice!