



Thai Red Curry of Duck

The fragrant exotic aromas of Thailand will bring back fond memories for those who have travelled to Thailand and stimulate curiosity and appreciation for Thai food. This red curried duck recipe will impress your family and guests in every respect, as the duck flavour takes you beyond the normal expectation of chicken. For best effect, use your own home-made red curry paste.

Serves 4

Ingredients

1 duck boned, meat finely sliced
3 cups coconut milk
3 tbspn red curry paste
1/4 cup julienned ginger
2 tbspn fish sauce
1 tbspn palm sugar
2 cups pineapple chunks
1/2 cup Thai basil
3 kaffir lime leaves, finely shredded
Coriander leaves for garnish
1/2 bunch snake beans cut into 2.5cm lengths

Method

Heat 1/2 cup coconut milk in a wok and add curry paste and ginger, cook until fragrant and the oil is starting to separate from the coconut milk, about 5 to 10 minutes.

Add duck, palm sugar and fish sauce, stir fry until duck is sealed, then add the remaining coconut milk, simmer until duck is tender.

Add pineapple and simmer for 1 minute.

Stir in basil leaves and transfer to serving bowl, garnish with shredded lime leaves and coriander leaves.

Serve with steamed jasmine rice infused with torn kaffir lime leaves.

Some of these recipes have been presented by Pip on 'Vasili's Garden' lifestyle television program on Melbourne's Channel 31. Pip appears courtesy of Pip's Cooking School.

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