



KUMAR'S

酷玛红咖喱鸡配九层塔和青柠

RED CURRY CHICKEN WITH THAI BASIL AND LIME



原材料

- 1公斤鸡腿肉切小块
- 250克 红咖喱酱
- 50克油
- 150毫升高汤
- 100毫升椰奶
- 2茶匙鱼露
- 30克红辣椒切小粒
- 1颗青柠
- 15克 九层塔切碎
- 1根柠檬杆切片
- 4片泰国青柠叶

烹饪方法

- 将红咖喱酱、高汤、油、椰奶和鱼露充分混合，加入鸡肉块搅拌均匀，腌制1-2个小时。加入辣椒、柠檬杆切片和青柠叶，和鸡肉混合，放入预热过的烤箱，以180摄氏度烤15分钟，直至鸡肉全熟。

其他做法：

- 锅中倒入油，用大火煸炒鸡肉，加入所有除了九层塔以外的其它配料，继续烹饪15分钟直到鸡肉全熟。
- 装盘时用九层塔装饰。



INGREDIENTS

- 1kg chicken thigh cut into small pieces
- 250g red curry paste
- 50g oil
- 150ml chicken stock
- 100ml coconut milk
- 2 tsp. fish sauce
- 30g finely diced red chilli
- 1 lime
- 15g chopped Thai basil
- 1 stick lemongrass
- 4 kaffir lime leaves

PREPARATION

- Mix together the red curry paste, chicken stock, oil, coconut milk and fish sauce.
- Add the red curry mixture to the chicken,
- Marinate for 1-2hours.
- Add the chilli pepper, lemongrass and lime leaves to the chicken mixture.
- Cook in the oven at 180°C for 15 minutes or until the chicken is cooked through.

Alternatively:

- Stir fry the chicken in the oil, add the remaining ingredients and cook for a further 15 minutes until the chicken is cooked through.
- Garnish with the thai basil and lime leaf.