



Aromatic Yellow Chicken Curry

with freshly school harvested winter greens and steamed rice

(serves 20)

(Should make around 5kg finished weight giving 250g per portion with 150g cooked rice)

Yellow curry paste (makes 350g)

- 100g red chilli, chopped roughly
- 100g lemongrass, white part chopped roughly
- 70g galangal, peeled and roughly chopped
- 30g fresh turmeric, roughly chopped
- 40g shallot, peeled and roughly diced
- 10g garlic, peeled
- 10g coriander root, washed and scraped
- 4 kaffir lime leaves, torn from stem
- 1t salt

Place all ingredients in a food processor and process until smooth. Store paste in a sealed sterilised glass jar with 1 T of grapeseed oil. It will keep, refrigerated, for up to 4 weeks.

- 2kg diced chicken thighs
- 100g yellow curry paste
- 3 lit good quality coconut cream (Mae Ploy is a good brand)
- 1kg potatoes, peeled and diced, cooked separately in a pot of water
- 500g garden greens, washed and roughly chopped (silverbeet, kale, etc)
- 50g palm sugar
- Fish sauce or salt to taste
- 3kg jasmine rice - cooked

In a large pot, sauté yellow curry paste with a little oil until very fragrant. Add coconut cream, bring to the boil then allow to simmer and reduce by half. Season the curry to taste with palm sugar and fish sauce or salt.

Add the diced chicken, bring back to boil then reduce to a simmer once again for about 15-20 minutes or until chicken is cooked.

Finish curry by stirring through the garden greens then cooked potatoes. Check seasoning then chill in a large container in the refrigerator. Serve with cooked rice.

