

# Curried shrimps with Chinese cabbage, lime and fresh herbs, rice infused with star anise

**Recette pour 4 personnes**



## **Description**

Green curry stewed shrimps with a star anise infused rice

## **L'idée déco**

You can change the rice for rice vermicelli or a different variety of rice to change the flavor completely.

## **Ingrédients**

Green curry paste

- 1 Stick(s) Lemongrass
- 50 Gr Fresh ginger
- 5 Clove(s) Garlic
- 2 Unit(s) Bird's eye chili
- 2 Unit(s) French shallot
- 8 Leaf(ves) Kaffir lime
- 1 Bunch(es) Thai basil
- 1 Bunch(es) Fresh cilantro
- 2 Unit(s) Lime juice
- 50 Ml Fish sauce Nuoc-mâm
- 50 Ml Peanut oil
- 5 Gr Ground coriander
- 3 Gr Fresh ground black pepper
- 5 Gr Cumin powder
- 10 Gr Shrimp paste

Shrimp and cabbage mix

- 20 Unit(s) Peeled medium shrimps, tail-on
- 1 Unit(s) Chinese cabbage
- 250 Gr Basmati rice
- 2 Unit(s) Star anise

- 30 Ml Olive oil

Green curry sauce

- 500 Ml Coconut milk
- 3 Gr Fleur de sel
- 10 Gr Brown sugar

## **Préparations**

Temps de préparation **30.00 mins**

Green curry paste

Clean and slice the lemon grass Peel and cut the ginger Dice the garlic and shallots Roughly chop the chilies. (removing the seeds will make the peppers more mellow) Wash and clean the basil, cilantro and kafir lime leaves. Finely mince the cabbage.

Curry paste

In the food processor, add all the ingredients and blend until smooth. This will keep in the fridge up to a week or in freezer for 2 months.

Shrimp, cabbage mix and rice

Heat up, on high heat, a large frying pan. Drizzle in a bit of vegetable oil and sauté the cabbage. Once it has soften, add the shrimp and cook until they become opaque. Rinse the rice under cold water and boil in a large quantity of salted water for 10-12 minutes. (add the badiane with the rice). Drain the rice from the excess liquid and set aside to cool.

Green curry sauce

Pour the coconut milk in a wok and heat it up. Add the curry paste and mix well to combine. Season with salt and pepper and add the brown sugar.

To serve

In a deep dish, place a ladle of rice at the center, top with the cabbage and shrimp mixture and add as much sauce on top as desired.

**Bon appétit!**