

Shrimp curry, stir fried vegetables with honey sauce and jasmine rice

Recette pour 4 personnes

Description

Poached shrimps in a creamy curry sauce, made with a home made green curry paste, served over a nest of stir fried vegetables, with a side of plain jasmine 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
- 1 Unit(s) White onion
- 1 Bunch(es) Basil
- 1 Bunch(es) Fresh cilantro
- 2 Unit(s) Lime juice
- 50 Ml Fish sauce Nuoc-mâm
- 50 Ml Vegetable oil
- 15 Gr Ground coriander
- 3 Gr Fresh ground black pepper
- 15 Gr Cumin powder
- 10 Gr Shrimp paste
- 1 Unit(s) Lemon

- Vegetable oil
- Salt and pepper

Vegetable and shrimp mix

- 8 Unit(s) Jumbo shrimps
- 2 Unit(s) Chinese eggplant
- 200 Gr Snow peas
- 30 Ml Green cari paste
- 250 Ml Coconut milk
- 30 Ml Fresh cilantro
- 1 Unit(s) English cucumber
- 75 Ml Soy sauce
- 1 Unit(s) Lemon
- 50 Gr Honey

- Vegetable oil
- Salt and pepper

Rice

- 250 Gr Jasmine rice
- 2 Unit(s) Star anise
- 1 Liter(s) Chicken stock
- Vegetable oil
- Salt and pepper

Préparations

Temps de préparation **30.00 mins**

Set up

Trim the snow peas then cut them in half. Cut the eggplant into 2.5 cm cubes. Cut the cucumbers in two and remove the seeds then cut the cucumber into 2 cm pieces. Trim and chop the lemongrass. Peel the ginger. Peel the garlic and remove the sprout. Peel the onion then cut coarsely. Cut the peppers in half then remove the seeds. Wash and pick the leaves from the basil and cilantro. Juice the limes and the lemon.

Green curry paste

Place all of the ingredients in a food processor, except the citrus juices. Continue until obtain a smooth paste. Once smooth, add salt and the citrus juice to taste.

Jasmine rice

Boil the chicken stock, add the star anise and the rice without mixing, then lower the heat and cook for about 12-14 minutes. Drain without rinsing and then put it back into the pot which was used for cooking and cover to keep warm.

Shrimp curry

Pour the coconut milk in a wok and bring to a boil, add the curry paste and stir well with a whisk. Season, then add the shrimp. Cook over low heat until the shrimps are completely cooked. If the sauce is too thick add water to thin it out.

Vegetables stir fry

Drizzle some oil in a hot wok and stir fry all the vegetables until browned. Deglaze with soya sauce and honey then add the garlic, ginger and fresh cilantro and cook for a few moments, then adjust seasoning.

Plating

In a shallow dish, set a bed of vegetables, arrange shrimp harmoniously adding as much volume as possible. Sprinkle the green curry sauce over top. Serve the rice separately in a small bowl, garnished with a few coriander leaves.

Bon appétit!