

# Thai Green Curry

## For the Green Curry Paste

- 1 stalk fresh lemongrass, thinly sliced
- 100ml coconut milk
- 1 to 3 Thai green chillies
- 20g fresh coriander, leaves and stems
- 1 shallot, chopped
- 4 to 5 cloves garlic
- 5cm piece fresh ginger, sliced
- 1 tablespoon soy sauce
- 2 tablespoons fresh lime juice
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- ½ teaspoon ground white pepper
- 1 teaspoon brown sugar
- ½ teaspoon salt

## For the Remainder of the Dish

- 1 to 2 tablespoons olive oil
- 250g cubed firm tofu
- 250ml vegetable stock
- 2 to 3 fresh or frozen or dried lime leaves
- 300ml coconut milk
- 1 red pepper, chopped into bite-size pieces
- 200g seasonal green vegetables
- 1 large handful cherry tomatoes
- 25g Thai basil

Place all green curry paste ingredients in a food processor and blitz to create a fragrant green curry paste. Place a wok or large frying pan over medium-high heat. Add 1 to 2 tablespoons oil and swirl around, then add the green curry paste. Stir-fry for 1 minute to release the fragrance. Add the tofu and stir until all ingredients are covered well with sauce. Add the stock plus lime leaves. Stir and reduce heat to medium-low. Gently simmer 5 to 7 minutes. Add the coconut milk and the vegetables, and simmer for about 10 minutes until the vegetables have softened. Remove curry from heat and taste for salt and spice. Serve directly out of the wok, or transfer to a serving bowl. Sprinkle over the fresh basil.

