



THAI GREEN CURRY VOL-AU-VENTS

Prep: 45min – Serves 4 – Easy

500g chicken (breast and deboned thighs)
150g mushrooms
4 tbsp sunflower oil
4 tbsp Thai green curry paste
800ml coconut milk
200ml chicken stock
300g Thai jasmine rice
½ tsp salt
4 prebaked vol-au-vent pastry cases
4 tbsp cornflour
4 tsp Thai fish sauce
2 tsp palm sugar or brown sugar
2 limes
1 red chili
coriander, to serve

1. Preheat the oven to 180°C.
2. Cut the chicken into bite sized chunks and set aside. Cut the mushrooms into slices and set aside.
3. Heat the sunflower oil in a large saucepan and fry the Thai green curry paste together with the chicken in the hot oil until the chicken is browned all over.
4. Once the meat has browned, add the coconut milk and bring to the boil. Add the chicken stock and return to the boil. Reduce the heat and leave the curry to simmer without a lid for 20 minutes.
5. After 10 minutes, start cooking the rice: wash the rice in a sieve under a running tap and put into a saucepan with 550ml cold water and ½ tsp salt. Cover with a lid and bring to the boil. Cook the rice for 10 minutes without stirring until all the liquid has been absorbed.
6. In the last 5 minutes put the vol-au-vent pastry cases in the oven. Add the sliced mushrooms to the curry and cook for another 5 minutes.
7. After 5 minutes, take the crisp pastry cases out of the oven. Put the cornflour into a little bowl, add some curry liquid and mix until all the cornflour has dissolved. Pour back into the saucepan and bring to the boil, so that the curry sauce thickens.
8. Season the curry with the Thai fish sauce, the sugar and the lime juice.
9. Place a vol-au-vent pastry case on each plate as well as a portion of rice. Fill the pastry cases generously with curry. Cut the remaining lime into wedges and the red chili into slices and serve together with the coriander alongside the Thai green curry vol-au-vents.

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