



Yellow curry with rice

Recipe by V-ZUG LTD



Preparation	30 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombiSteamer V6000 45 from 2021

Yellow curry with jasmine rice – both cooked in the oven at the same time. Tenderly steamed vegetables in a creamy curry sauce in combination with fragrant jasmine rice – an uncomplicated, very colourful and flavoursome dish.

Curry

- 500 ml coconut milk
- 4 tbsp Thai yellow curry paste
- 1 tbsp cornflour
- 1 tsp salt
- 300 g cauliflower, florets
- 150 g pineapple, cut into chunks
- 150 g carrots, cut into about 2 mm thick slices
- 1 pak choi, cut lengthways into about 2 cm wide pieces
- 1 tin of chickpeas (about 240 g, drained net weight), rinsed, drained
- 1 red onion, cut into thin wedges
- 5 cm ginger, finely chopped
- 1 stalk of lemongrass, bruised
- 1 clove of garlic, finely chopped
- ½ bunch of coriander, stalks finely chopped, leaves set aside

Jasmine rice

- 250 g jasmine rice
- 275 ml water





- 1 pinch of salt
- 1 lime, grated zest and juice
- 1 red chilli pepper, in rings

Curry

Put the coconut milk, curry paste, cornflour and salt in an oven dish and whisk together well. Add the cauliflower and all the ingredients up to and including the coriander stalks and chilli pepper, mix together well. Put the dish on a wire shelf in the cold cooking space.

Jasmine rice

Rinse the rice under running water until the water runs clear, then drain. Put the rice and water into a second ovenproof dish, place it on the wire shelf next to the curry and cook at 100 °C for about 30 minutes using the steam mode. Take it out of the cooking space and remove the lemongrass stalk. Mix the curry with a spoon, add the lime zest and juice and sprinkle over the coriander leaves and chilli rings. Loosen the rice with a fork before serving with the curry.

Steaming 100 °C for 30 Mins

Tips

Vary the vegetables for the curry based on your preferences and the season.

This vegetable curry is super for using up leftover vegetables.

Accessories

Wire shelf

1-litre ovenproof dish

2-litre ovenproof dish

