



Thai green curry

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombiSteamer V4000 45 from 2021

Aromatic, creamy and easy to make: this Thai green curry with chicken and vegetables turns out perfectly in the oven. Made with spicy curry paste, coconut milk and fresh vegetables, it is the ultimate in comfort food. For all those who love the taste of Thailand but have little time to spend in the kitchen.

Curry

250 ml coconut milk

150 ml poultry bouillon

3 tbsp Thai green curry paste

1½ tbsp fish sauce

1 lime, juice only

2 tsp cornflour

1 tsp sugar

400 g chicken breast, cut into about 2 cm thick strips

250 g mangetout

150 g carrots, cut into about 2 mm thick slices

1 pak choi, cut lengthways into about 2 cm wide pieces

2 spring onions with the green tops, cut into fine rings, set some of the green tops aside

2 kaffir lime leaves, lightly crushed

1 stalk of lemongrass, lightly bruised

Rice

250 g jasmine rice





275 ml water

½ bunch of Thai basil or coriander, leaves plucked

1 lime, cut into wedges

Curry

Stir the coconut milk and all the ingredients up to and including the sugar together well in a gratin dish. Add the chicken and all the ingredients up to and including the lemongrass, and fold through. Put the gratin dish on a wire shelf.

Rice

Rinse the rice under cold running water until the water runs clear, then drain well. Put the rice and water into a second ovenproof dish, place it on the wire shelf next to the curry. Put into the cold cooking space and cook at 100 °C for about 30 minutes using the steam mode. Remove from the cooking space and take out the kaffir lime leaves and lemongrass. Gently stir the curry with a spoon. Scatter the spring onion greens that were set aside and herbs over the top, serve with the rice and lime wedges.

Steaming 100 °C for 30 Mins

Tips

Depending on the season and preferences, other kinds of vegetable can be used.

The green curry paste can be substituted with red or yellow curry paste.

Accessories

2-litre gratin dish

Ovenproof dish

Wire shelf

