

Recipe No. 04/2014

Beef Phanaeng Curry

To continue from last week's International spice day, we made this delicious Thai Beef curry. Once the curry paste is made, which only takes a few minutes, the curry is ready to serve in under 15 minutes and is perfect for fuss-free entertaining.

Serves: 4

Preparation time: 10 minutes

Cooking time: 15 minutes

Ingredients

100g curry paste from previous week
20g macadamia nut oil
300g coconut cream
500g beef fillet, cut into 2cm cubes
10 – 20g fresh lime juice
Salt
Fresh coriander, chopped, optional

Method

- 1. Place curry paste into TM bowl with nut oil. Heat **2 min/100°C/speed 1**.
- 2. Add coconut cream and beef.
- 3. Cook **10 min/100°C/reverse/spoon speed**. Add a squeeze of fresh lime juice. Taste and adjust seasoning. Sprinkle with Fresh Coriander leaves or chopped coriander.
- 4. Serve with Jasmine rice (see Everyday Cooking page 22).



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