

Thai red curry with noodles

Ingredients

For the curry paste

20 red dried chillies, seeds removed, halved, soaked for 30 minutes and then drained
50g/1¾oz coriander root (available online)
8 lime leaves, shredded
4 lemongrass stalks, roughly chopped
100g/3½oz galangal, peeled and sliced
2 tbsp lime zest, preferably kaffir limes
50g/1¾oz Thai shallots, peeled and sliced (available online),
50g/1¾oz garlic, sliced
2 tbsp shrimp paste
½ tsp coriander seeds
¼ tsp cumin seeds
small piece of mace
5 white peppercorns

For the curry

2-3 tbsp coconut cream
4 tbsp curry paste (see above)
1cm/½in piece fresh root ginger, peeled and chopped
6 boneless chicken thighs, skinned and chopped
2 tbsp palm sugar
1 tbsp fish sauce
2 sticks lemongrass, bashed
6 lime leaves, crushed
2 x 400ml tins coconut milk
100ml/3½fl oz chicken stock, heated until boiling

Garnish for the curry (optional)

handful fresh coriander, leaves picked
handful Thai basil, leaves picked
handful mint, leaves picked
2 long red chillies, seeds removed and cut into long thin strips
2 small shallots, sliced, fried until crisp
2 garlic cloves, sliced, fried until crisp

For the noodles

2 garlic cloves
thumb-sized piece of fresh root ginger
6 coriander roots or stalks
50ml/2fl oz vegetable oil
300g/10½oz rice noodles, soaked
1 tbsp oyster sauce
1 tbsp soy sauce
handful fresh coriander
100g/3½oz beansprouts

Method

Preparation time

less than 30 mins

Cooking time

30 mins to 1 hour

Serves

Serves 4

Make your own paste for the best tasting Thai curry.

By John Torode
From Saturday Kitchen

1. For the curry paste, put all of the ingredients except the coriander seeds, cumin seeds, mace and peppercorns in a blender and blend to a smooth paste. Add a little water if needed.
2. Toast the coriander, cumin and mace in a frying pan until fragrant. Add the peppercorns. Remove from the heat and leave to cool. Grind in a pestle and mortar and add to the paste.
3. For the curry, heat the coconut cream. When the cream splits, add the curry paste and fry, stirring constantly over a medium heat. Add the chicken, palm sugar and the fish sauce. It should look like a sticky jam. Add the lemongrass, lime leaves, coconut milk and stock. Bring to the boil and cook for 4 minutes or until the chicken is cooked through. Keep warm over a very low heat while you make the noodles.
4. For the noodles, put the garlic, ginger and coriander in a pestle and mortar and pound to a paste. Heat the oil in a wok and add the paste to the oil, fry at a very high heat for a minute until fragrant and starting to colour.
5. Stir in the chillies and noodles. Add the sauces, mix and when hot put in a large bowl topped with the fresh coriander and beansprouts.
6. Serve the curry with the noodles alongside. Top with the curry garnish, if using.