



Khao Soi (Yellow Chicken Curry)

Season: All

Type: Big Dishes

Difficulty: Easy

Serves: 30 tastes in the classroom
or 6 at home

Fresh from the garden: chillies, coriander, cucumber, garlic, onion

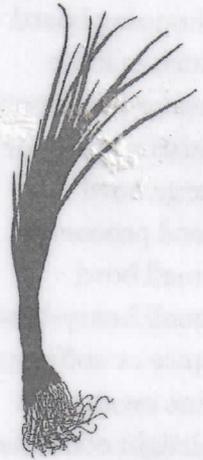
Recipe Source: Adapted from an original by Martin Boetz

Equipment:

metric measuring scales, jug and spoon
clean tea towel
chopping board
kitchen knife
large heavy-based pan
mixing spoon
wok sang or large wooden spoon
tongs
large pot
wok
kitchen paper
serving bowl

Ingredients:

8 chicken thighs, chopped in quarters
100 g palm sugar, saved
250 ml coconut cream
4 tablespoons Yellow Curry Paste (see below)
2 tablespoons fish sauce
400 ml coconut milk
300 g fresh egg noodles
1 quantity **Cucumber Relish**
coriander leaves and spring onions, to garnish



What to do:

- Make the curry paste using the recipe below.
- Boil the coconut cream in a heavy-based pan on a medium heat until it splits.
- Add the curry paste and fry until fragrant.
- Add the chicken and continue to cook until the chicken pieces take on colour.
- Add the palm sugar and fish sauce, stirring continuously until the sugar is dissolved.
- Pour over the coconut milk and bring to the boil, reduce and simmer for 15 minutes.
- This should allow the chicken enough time to cook through. Leave to rest on the stove with the heat off for 15 minutes to help the flavours develop.
- Before serving, check the seasoning: it should taste sweet and salty, and be aromatic.
- For the noodles, bring a good amount of water to the boil.
- Blanch the noodles in the boiling water and cook for 3 minutes. Drain and place the noodles in the bottom of your serving bowl.
- Top the blanched noodles with the curry, then sprinkle the coriander leaves and chopped spring onions over top. Serve cucumber relish on the side.



Yellow Curry Paste

(Makes 1 cup)

Equipment:

metric measuring spoons
clean tea towel
chopping board
kitchen knife
heavy-based pot or wok
mixing spoon or wok sang
large bowl
food processor
small bowl
small heavy-based pan or wok
spice or coffee grinder
fine mesh sieve
airtight container or jar

Ingredients:

1 medium red onion, peeled and roughly chopped
8 garlic cloves, pelled and left whole
6 coriander roots, cleaned
4 cm piece turmeric, peeled and chopped
4 cm piece ginger, peeled and chopped
8 long dried red chillies

For the spice mix:

1 tablespoon coriander seeds
1 tablespoon cumin seeds
1 tablespoon fennel seeds
½ teaspoon white peppercorns
2 tablespoons sea salt



What to do:

To make the paste:

- Deseed and soak the chillies in a little water.
- Place the onion, garlic, coriander roots, turmeric and ginger in a heavy-based pot or wok over a high heat. Stir until coloured and soft. If the ingredients are taking on too much colour, add a little water to slow down the cooking process. We want the ingredients to caramelize to give the finished curry depth and added flavour.
- When the ingredients are soft, scrape into the bowl of a food processor with the drained chillies. Blend for 3–4 minutes.
- If the paste is not wet enough, add a little water to help move the blades.

To make the spice mix:

- Wet the coriander, cumin and fennel seeds, then drain and dry-roast in a small heavy-based pan or wok over a medium heat for 5–8 minutes. This will give all the spices ample time to roast all the way through, and do roast slowly for that length of time as they need to be very fragrant when done.
- Cool, then combine with the peppercorns and salt and grind in small batches in a spice or coffee grinder to a fine powder.
- Pass through a fine mesh sieve.
- Stir the spices into the paste, mix well and place in an airtight container or jar. This paste keeps in a refrigerator for 4–6 days or you can freeze it.