Chicken Wax Gourd Curry Recipe
(Kaeng Khua Fak Kap Kai Recipe)

Ingredients: Serves 4

3 tablespoons kaeng khua curry paste
450g chicken
400g grated coconut or 3 cups coconut milk
400g wax gourd
1 tablespoon tamarind juice
2 tablespoons palm sugar
3 tablespoons fish sauce

Ingredients for Kaeng Khua Curry Paste:
5 dried chilies, soaked in hot water for 15 minutes and de-seeded
3 tablespoons chopped shallots
2 tablespoons chopped garlic
1 teaspoon chopped galangal
1 tablespoon chopped lemon grass
1 teaspoon chopped kaffir lime rind
1 teaspoon chopped coriander root
2 teaspoons salt
1 teaspoon shrimp paste (belachan)

Method:
To prepare the curry paste, into a blender, put all ingredients except the shrimp paste and blend until well mixed. Then, add the shrimp paste and blend once more to obtain about ¾ cup of a fine-textured paste. This can be stored in a glass jar in the refrigerator for about 3-4 months. Clean the chicken, cut into 1-inch pieces. Peel the gourd, remove the seeds and cut it into 1-inch chunks. Add 1½ cups warm water to the coconut and squeeze out 3 cups coconut milk. Skim off 1 cup coconut cream, place in a wok and heat. When oil begins to appear on the surface, add the spice mixture and stir in, then add the chicken and cook. Spoon into a pot, add the remaining coconut milk and the wax gourd and heat. When the gourd is done, season to taste with tamarind juice, palm sugar and fish sauce.

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