

Duck Red Curry Recipe

(Kaeng Phet Pet Yang Recipe)

Ingredients: Serves 6

1 roasted duck, de-boned and cut into 1" squares
2 cups coconut milk
1½ tablespoons vegetable oil
3 tablespoons red curry paste (pls. refer More Thailand Recipes below)
2 medium tomatoes, halved or 10 cherry tomatoes
½ cup sweet basil leaves (horapha)
4 kaffir lime leaves, halved
½ teaspoon salt or to taste
2 tablespoons fish sauce
1 teaspoon sugar
1 cup water (or chicken stock)

Method:

Put vegetable oil into wok over medium heat and add the red curry paste, stir well, add 1 cup coconut milk and stir to mix thoroughly. Add the duck and stir well. Next, add the remaining coconut milk, water, tomatoes, kaffir lime leaves, sugar, salt, fish sauce and sweet basil. Cook for about 10 minutes or until duck absorbs curry flavor. Serve with steamed hot fragrant rice.

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