

Green Curry Hor Fun Recipe

(Nyonya Recipe)

Ingredients:

1½kg rice noodles (hor fun)
300g brinjal (cut into 1" lengths and halve it)
250g long beans (cut into short lengths)
2 pieces five-spice bean curd (cut into small strips)
300g vegetarian shrimps (cut into halves)
500g vegetarian fish (in cubes)

Green Curry Ingredients:

250g green capsicum (cubed)
250g green chili (remove seeds)
4-6 pieces daun kunyit/turmeric leaves (shredded)
50g lengkuas/galangal (cubed)
4 slices lemongrass (cubed - use only the bottom white tender part)
40g kunyit/turmeric (cubed)
few pieces of curry leaves
500g santan (coconut milk)

Condiment:

6 tablespoons cooking oil
2 teaspoons salt or to taste
1 teaspoon sugar
2 teaspoons mushroom essence
2 tablespoons light soy sauce

Side Ingredients:

4 nos. red chilies
4 nos. chili padi (small chilies)

Method:

Minced capsicum with a little water in a blender. Sieve and put aside. Minced green chilies and daun kunyit with the same water left earlier in the blender and put aside. Put aside. Mince kunyit, lengkuas and lemongrass with a little water in the blender and put aside. Heat sufficient oil in wok. Deep fry brinjal, long beans, shrimps and fish cubes separately. Scald bean curd in hot water. Put all items aside. Heat 6 tablespoons oil and saute curry leaves. Add in minced kunyit, lengkuas and lemongrass and fry over low heat until fragrant. Add in minced green chilies with daun kunyit and 6 rice bowls of water. Bring to boil. Add in condiment, capsicum and santan. Bring to boil again and turn off heat. The green curry gravy is ready. Bring to boil a wok of water. Scald hor fun briefly, remove and put into a bowl. Add in some deep-fried ingredients earlier (brinjal, long beans, shrimps and fish cubes) and top up with some curry gravy and garnish with red chilies and chili padi. Serve immediately.