

## Pineapple Curry of Grilled Pork Recipe

### Ingredients:

150 ml fresh coconut cream or 100 ml vegetable oil  
4 tablespoons red curry paste  
100 g palm sugar, shaved  
100 ml fish sauce  
250 ml coconut milk  
3 red chilies, halved and seeded  
1 x 200 g piece pork neck  
1 teaspoon fennel seeds  
1 teaspoon sea salt  
¼ pineapple, peeled and chopped into bite-sized pieces  
Thai basil leaves

### Method:

Heat a heavy-based pan and add the coconut cream or vegetable oil. If using the coconut cream, keep cooking and stirring until it splits before you add the curry paste. If using the oil, fry the paste until fragrant and the oil is released. Add the palm sugar and fish sauce, and stir until the sugar dissolves. Add the coconut milk and bring the mixture to the boil, then lower the heat to a simmer. Add the chilies and lower the heat. Rub the pork with fennel seeds and salt. Grill the pork for 5 minutes over a medium to high heat on each side. Remove from the heat and allow to rest for 10 minutes. Bring the curry back to a simmer and add the pineapple. Slice the pork thinly and add to the curry. Stir to combine and add the basil. Spoon into serving bowls and serve.

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