

## **Vegetable Forest Curry Recipe**

### **(Thai Forest Curry Recipe)**

#### **Ingredients:**

600 ml water  
1 teaspoon Thai red curry paste  
2-inch fresh galangal or fresh root ginger  
90 g green beans  
2 kaffir lime leaves, torn  
8 baby corn cobs, halved widthways  
2 heads Chinese broccoli, chopped  
90 g bean sprouts  
1 tablespoon drained bottled green peppercorns, crushed  
2 teaspoons granulated sugar  
1 teaspoon salt

#### **Method:**

Heat the water in a large pan. Add the red curry paste and stir until it has dissolved completely. Bring to the boil. Meanwhile, using a sharp knife, peel and finely chop the fresh galangal or root ginger. Add the galangal or ginger, green beans, lime leaves, baby corn cobs, broccoli and bean sprouts to the pan. Stir in the crushed peppercorns, sugar and salt. Bring back to the boil, then reduce the heat to low and simmer for 2 minutes. Serve immediately.

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