

For the Thai green curry paste

Ingredients

- 1 stalk lemongrass, crushed and chopped fine
- 1 lime, zested and squeezed juices
- 6 whole **peppercorn**, crushed
- 1 tsp coriander seeds, crushed
- 1 **green chilli**, fine chopped (with the seeds)
- 1 **garlic clove**, crushed and fine chopped
- 1 large shallot, peeled and chopped fine
- 3cm piece **galangal or ginger**, peeled and grated or fine chopped
- 2 lime leave left whole
- 1 bunch coriander leaves, chopped fine with the stalks on
- 25g shrimp paste (or chopped fine cooked prawns)
- 2 tbsp vegetable oil

Method,

Combine all the above ingredients in a food processor or prepare by hand as above and mix together well to create your Thai green curry paste, chill, freeze or use it straight away.

For the egg noodles

Ingredients

- 1 large free range **egg**
- 100g **plain flour**

Method

Knead the ingredients together by hand until a dough is formed, cut the noodles by hand having rolled the dough out with a rolling pin as thin as possible first (you can use a pasta machine if you wish and the spaghetti cutter attachment instead)

Cook the noodles in either boiling salted water, chicken stock or place directly into the Thai green curry 2 mins before serving.

For the Thai green curry

Ingredients

- 2 heaped tbsp **green curry paste**
- 1 tin **coconut milk**
- 1 chicken breast with the skin and wing bone attached, diced or sliced
- 1 **chicken stock** cube (1/4pt water)
- 1 tsp **fish sauce**
- 1 tsp palm sugar
- 2 lime leaves
- 50g fine green bean, trimmed and sliced
- 1 pak choi, trimmed and torn
- 1 bunch Thai basil, chopped fine or torn

Method

Add the coconut milk into a medium size thick bottom pan or wok along with the fish sauce, palm sugar and lime leaves.

When the coconut milk has reduced by a half add the diced or sliced chicken breast and the green beans, cook for 2/4 mins until all the chick has turned white in colour then add the chicken stock.

Finally add the pak choi and Thai basil along with your fresh egg noodles and cook for 2 mins. It's now ready to garnish and serve in a hot bowl or dish.

For the garnish

- 1 bunch coriander leaves, picked or torn
- 1 **red chilli**, sliced
- 1 spring onion, trimmed and sliced
- 1 lime sliced or quartered



For allergen and intolerance advice see ingredients in the **bold** font.