

Rotes Schweinefleischcurry mit Paprika

645

Typ: Fleisch

Quelle: curry biblie, S. 92

Bemerkungen: This dish of is a delighted combination of succulent pork, tender mushrooms and sweet red peppers. The mushrooms act like little sponges, soaking up the fragrant coconut sauce beautifully.

12 Nov 14: zwei Stengel Sellerie mit den Zwiebeln angebraten.

Zutaten: SERVES 4

2 tbsp vegetable or groundnut oil
1 onion, roughly chopped
2 garlic cloves, chopped
450 g pork fillet, thickly sliced
1 red pepper, deseeded and cut into squares
175 g mushrooms, quartered
2 tbsp Thai red curry paste
115 g creamed coconut, chopped
300 mL pork or vegetable stock
2 tbsp Thai soy sauce
4 tomatoes, peeled, deseeded and chopped
handful of fresh coriander, chopped plus extra to garnish
cooked rice noodles, to serve

Rezept: Heat the oil in a wok or large frying pan and cook the onion and garlic for 1-2 minutes, until they are soft but not brown.

Add the pork slices and stir-fry for 2-3 minutes, until brown all over. Add the red pepper, mushrooms and curry paste.

Dissolve the creamed coconut in the stock and add to the wok with the soy sauce. Bring to the boil and simmer for 4-5 minutes, until the liquid has reduced and thickened.

Add the tomatoes and coriander and cook for 1-2 minutes. Garnish with extra chopped coriander and serve with cooked rice noodles.