
Typ: Fleisch

Quelle: Nigel Slater: the 30-min-cook, p. 145

Bemerkungen: The lime leaves are available in cute little packets from good supermarkets and in bunches from oriental grocers. They are essential here. I have found nothing else that will give the unique tart freshness they contribute. A beautiful, highly fragrant supper.

Vorschlag für Variante (Aug 2020): Hühnerfleisch nicht anbraten, sondern für 3 h marinieren (Knoblauch, Ingwer, Curry, Zitronensaft, Sherry) und Hühnerfleisch samt Marinade in die Kokosmilch geben.

Zutaten: FOR 2, WITH RICE

350 g boned chicken breast
2 tablespoons green curry paste
350 mL coconut milk
8 kaffir lime leaves
1 tablespoon groundnut oil
3 tablespoons basil leaves, shredded

Rezept: Cut the chicken into large bite-sized pieces. Gently bring the coconut milk to near boiling, but do not let it do so. In a shallow-sided pan, fry the chicken pieces in the oil till golden, about 2 minutes over a high heat. Stir the curry paste into the coconut milk, add salt and the lime leaves. Pour the warm, spiced coconut milk over the chicken and simmer, very gently, for 12 minutes. Scatter over the shredded basil leaves. Their peppery scent will rise immediately.

Serve with Basmati rice.