

PANAENG CURRY WITH PORK

Paste

- 10 red chillies, seeds removed
- 1 shallot, diced
- 20 g coriander, stems only
- 2 tsps coriander seeds
- 1 tsp cumin seeds
- 1 tsp black peppercorns
- 2 black cardamoms, seeds only
- 2 tbsps unsalted peanuts
- 1 tsp ground mace
- 3 anchovies (original is 1 tsp. shrimp paste)
- 25 g galangal, peeled
- 1 lemongrass root; just use the lower 1/3
- 1 tsp salt

Curry

- 500 g pork tenderloin, sliced into strips
- 400 ml tin of coconut milk (reserve a little milk for drizzling)
- 1 lemongrass, bashed
- 10 g fresh basil leaves, sliced into thin strips
- 7 lime leaves, fresh if you can find them, or dried is ok
- 2 tbsps fish sauce
- 1 tbsp soft brown sugar

Method:

- Dry roast the nuts, set aside.
- Dry fry the coriander, cumin, peppercorns and black cardamom until you can smell an aroma.
- Add all of the above with the chillies, shallot, coriander stems, nutmeg, anchovies, peanuts, galangal, lemongrass and salt. Blend into a paste.

Curry: In Thailand half of the coconut milk is used first and reduced down to make an oil for frying.

- Empty half the coconut milk tin into a wok and reduce it until you see the oil separate, will take around 5 minutes.
- Add 2 tablespoons of the paste and cook this for 2 minutes.
- Stir in the pork and coat in the paste, cook until each piece is white, then add the lemongrass and the rest of the coconut milk, stir well.
- Add the sugar, the lime leaves and the fish sauce. Cook for a few minutes more before adding most of the basil, (reserve some strands for serving). Mix well.
- Serve with an extra sprinkle of basil and a drizzle of the reserved coconut milk.