

GREAT RECIPES
AS SEEN ON

BRITISH
MUSLIM 

THAI AUBERGINE GREEN CURRY



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Serves 4 - As a side dish
2 - As a main course

Preparation Time:

15 minutes

Cooking time:

10 minutes

Ingredients:

For the aubergines

2 tbsp rapeseed or vegetable oil
6 baby (or 3 normal) aubergines, cut into wedges
1 x 4cm piece fresh root ginger, peeled and cut into batons
2 red chillies, or chillies of your choice, sliced
2 spring onions, chopped or 1 small red or white onion
2 garlic cloves, chopped

For the Thai green curry paste

1 green chilli, or chillies of your choice, chopped
Grated zest of 1 lime
2 sticks of bashed lemon grass
½ tsp salt
2 tsp sugar
8tbsp coconut milk
Large handful fresh coriander

To garnish

2 tbsp coconut milk
Fresh coriander leaves
2 tbsp fresh basil, chopped

Method

1. For the aubergines, heat the oil in a wok until smoking hot. Add the aubergines and cook for 2 minutes. Add the chilli, ginger and garlic to the wok and cook for one minute.
2. Add the spring onions to the wok and cook for 2-3 minutes.
3. For the curry paste, place all the ingredients in a food processor and blend to a paste.
4. Add the paste to the wok with the aubergines and cook for 3 minutes.
5. Garnish with a swirl of coconut milk and fresh coriander and basil leaves.
6. Serve with jasmine rice