

Vanilla Thai Curry

INGREDIENTS

200gr prawn
800gr fish
50g onion
80gr Spring onions
150gr carrots
5gr fresh coriander/parsley
10gr ginger
5gr garlic (optional, curry paste contains garlic)
100gr green curry paste
5gr turmeric powder
1 tin coconut cream
80ml AB Product Vanilla Syrup
Juice of ½ a lemon
Salt

METHOD

Heat a glug of oil in a large deep-frying pan over a medium heat and fry the onions for 5 minutes until starting to soften.

Stir in the curry paste, turmeric and ginger then stir-fry for 2-3 minutes. Add the carrot for another 3-4 minutes.

Pour in the coconut milk and AB Vanilla syrup and bring to a gentle simmer.

Add the fish, prawns and lemon juice, then gently cook for 5 - 7 minutes.

Stir in most of the coriander

Serve with steamed rice, poppadums or sambals.

