

Запечённая утка в красном карри

Roast Duck in Red Curry

- Число порций: 4
 - Время подготовки: 15 минут
 - Время готовки: 15 минут
 - 500 ml (2 cups) chicken stock or 1 chicken stock cube in 500 ml (2 cups) boiling water
 - 500 ml (2 cups) thin coconut milk
 - 4 tablespoons [Red Curry Paste](#)
 - 3 tablespoons fish sauce
 - 3 teaspoons sugar
 - 125 g (1 1/2 cups) eggplant, sliced
 - 125 g (1 cup) seedless grapes or pineapple chunks
 - 15 cherry tomatoes
 - 1 red chilli, sliced
 - 6 kaffir lime leaves, thinly sliced
 - 10 basil leaves, sliced
 - 300 g (10 oz) Chinese roast duck
1. To make the curry sauce, heat the chicken stock and half of the coconut milk in a wok or pot over medium heat for 2 to 3 minutes. Do not allow to boil. Stir in the Red Curry Paste. Then add the remaining coconut milk and season with the fish sauce and sugar. Mix well and cook for a minute to allow the sugar to dissolve. Add the eggplant and cook until tender. Add the grapes or pineapple chunks, tomatoes, chilli, kaffir lime leaves and basil leaves. Simmer for about 3 minutes until the sauce is thickened.
 2. Slice the roast duck and add to the curry. Simmer for a further minute. Remove from heat and serve with steamed rice.

Источники

- The Boathouse Thai Cookbook

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