

**King's Vegetarian Food Mfg. Co. Ltd.**  
**VEGETARIAN SPECIALTY FOOD**

**Vegan Red Thai Curry**

Serves 4

**Sauce Ingredients:**

Red Curry base (Vegetarian)  
Coconut Milk  
Lemongrass Chopped fine  
Lime Leaves Julienne Thinly  
Canola Oil  
Cornstarch

**Amounts:**

15ml or 1 Tablespoon  
125ml or ½ cup  
5ml or 1 Teaspoon  
2grams or ½ Teaspoon  
As needed  
1 Teaspoon

**Filling:**

Double Happiness 160 grams  
Thai Eggplant(cut in ¼ ' ) 8 pieces cut  
Chinese Long Beans(cut 1" long) 160grams

**For the Rice:**

Fragrant Jasmine Rice (Raw) 250grams  
Red Thai Rice (Raw) 50grams  
Black Thai Rice (Raw) 35grams  
Water 850grams

**Method:**

for the sauce

1. Heat oil in pan and add curry paste. When curry paste is soft add lime leaves, lemongrass.
2. Cook until paste is loose and fragrant.
3. Add coconut milk. Simmer for 5 minutes. If sauce is too thin thicken lightly with cornstarch dissolved into cold water.
4. Sauce should barely coat the back of a spoon.



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For the filling

1. Heat some water to boiling and salt lightly.
2. Quickly poach each vegetable separately and submerge in ice to cool rapidly.
3. Add to curry sauce and reserve.

For the rice:

1. Mix all rice together and rinse twice with cold water.
2. Place rice in rice cooker and add fresh water and cook.
3. When the rice is finished, let stand 10 minutes to dry out.

To assemble the dish.

1. Place rice down first.
2. Add filling with sauce into a side sauce dish and serve hot rice on the side.

Enjoy!!

Special Notes;

Recipe is vegan if followed.

