

# Thai Red Beef Curry in Sweet Peanut Sauce

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Serves 4-6

Preparation Time: 15 mins

Cooking Time: 30-40 mins

*What is not to love about authentic Thai food?*

## Ingredients

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- ❖ 600ml (1 pint/2 ½ cups) coconut milk
- ❖ 45ml (3 tbsp) red curry paste
- ❖ 45ml (3 tbsp) Thai fish sauce
- ❖ 30ml (2 tbsp) palm sugar or soft light brown sugar
- ❖ 2 lemon grass stalks, bruised
- ❖ 450g (1 lb) rump steak cut into thin strips
- ❖ 75g (3 oz) roasted ground peanuts
- ❖ 2 fresh red chillies, sliced
- ❖ 2 kaffir lime leaves, torn
- ❖ salt and ground pepper
- ❖ fresh coriander leaves, to garnish

## Directions

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1. Put half the coconut milk into a wok or large pan. Heat the milk gently, stirring constantly, until it begins to boil and separate.
2. Add the red curry paste and cook over a medium heat until fragrant. Add the fish sauce, sugar and lemon grass.
3. Continue to cook until the colour of the curry sauce deepens.
4. Add the remaining coconut milk and bring back to the boil. Add the beef and ground peanuts. Cook for 8 to 10 minutes.
5. Add the sliced chillies and torn kaffir lime leaves and adjust the seasoning. Garnish with coriander and serve immediately.

## Serving Suggestion

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Serve with steamed or boiled white rice.

## Notes

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- You can grind the peanuts in a coffee grinder or use a pestle and mortar.
- For a quick alternative, you could use peanut butter, but you will need to reduce the quantity of salt.

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