



Thai green prawn curry

**The herbs and chilies in this dish give it a great colour and an amazing zingy fragrance**

Serves 2

vegetable oil

about 20 tiger prawns

salt

1 or 2 tins of coconut milk

a handful of green beans

a couple of handfuls of baby corn

a bundle of asparagus

1 red chili, thinly sliced – optional

a small handful of crushed pistachio nuts

a chunk of fresh coconut

paste:

4 spring onions

4 medium green chillies

2 cloves of garlic

1 inch of root ginger, peeled and chopped

1/2 tablespoon coriander seed, pounded

a good few twists of freshly ground black pepper

a few torn-up lime leaves

a handful of fresh basil

a handful of fresh coriander

a stalk of lemon grass

zest and juice of 1-2 limes,

to taste

Chop all the curry paste ingredients roughly and whizz them in a food processor until you have a smooth paste.

Heat the TEFAL wok, add a little oil, and stir-fry the prawns for 30 seconds or so before adding a good pinch of salt and the rest of the marinade. Stir and fry for a few minutes then add the coconut milk and bring to the boil. Add a little more salt if necessary and simmer very gently for 5 minutes. Add the vegetables and simmer for a few minutes. Have a little taste, and add some more coconut milk if you want it to be more soupy, or some sliced red chili if you want to increase the heat. Before serving, scatter over a few torn-up coriander leaves, your crushed pistachio nuts and some freshly grated coconut.

**Jamie Oliver**  
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