

FROM THE KITCHEN AT SIBOYA BUNGALOWS



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KAENG PENANG - SIBOYA (*Penang curry with chicken, beef, pork or potato*) 🌶️

Serves 1-2

Ingredients:

25 mL (1 Tbs) vegetable oil
30-50 mL (2-3 Tbs) (2 curry cubes) Penang curry paste (see [Penang Curry Paste](#))
250 mL (1 cup) coconut milk (canned is fine but don't get the cheapest, too watery)
250 mL (1 cup) chicken, beef, pork, or potato, cut into bite sized pieces (potatoes must be par-boiled)
5 mL (1 tsp) palm sugar
5 mL (1 tsp) chopped garlic
30 mL (2 Tbs) *nam pla* (Thai fish sauce) or *prik nam pla* (see note)
125 mL (1/2 cup) holy basil leaves, chopped
2 Kaffir lime leaves, finely slivered for garnish
2-3 red chillies, julienned for garnish

Method:

-- In a wok over medium high heat... add the oil and curry paste, stir fry for about 2 minutes... add coconut milk... heat and bring to the boil... stirring for about 5 minutes... add chicken or ?... add sugar, garlic, *nam pla*... bring to boil for 1 minute... stir in basil to wilt... serve.

Garnish with julienned red chillies and Kaffir lime and serve with Thai Jasmine rice.

Note: if you like your curries hot... replace the *nam pla* with *prik nam pla* (chopped chillies marinated in fish sauce for at least a week)