

ROAST DUCK RED CURRY

(Gaeng Phed Ped Yang)

Serves 4

INGREDIENTS:

1½ Cups (375ml) coconut milk

⅓ Cup Thai red curry paste (available at Woolworths)

½ Cup (125ml) coconut cream

3 Lime leaves, torn (available at Woolworths)

4 Thai apple eggplant, cut in halves (substitute with Asian eggplant if needed)

½ Roast duck*, cut into bite-size pieces (available at selected Woolworths Rotisserie counters)

200g Pineapple, cut into 2cm pieces

10 Grape tomatoes (substitute with Cherry tomatoes if needed)

⅓ Cup red seedless grapes

1 Cup Thai basil leaves (available at Woolworths)

2 Tablespoons fish sauce

1 Tablespoon soy sauce

1 Tablespoon caster sugar

1 Tablespoon grated palm sugar (available at Woolworths)

Steamed Jasmine rice, to serve



METHOD

- 1. Begin by warming ¼ cup of coconut milk in a wok on medium-high heat. Allow it to heat for about 3-5 minutes, or until you notice the oil beginning to separate from the milk.
- 2. Introduce the curry paste to the heated coconut milk, stirring continuously for 2-3 minutes until it's toasted and emits a fragrant aroma.
- 3. Pour in the remaining coconut milk and cream, raising the heat until the mixture reaches a boil.
- 4. Once boiling, include the torn lime leaves and eggplant, and let them simmer in the mixture for 3-5 minutes, or until the eggplant begins to soften to your liking.
- 5. Incorporate the remaining ingredients into the wok and continue cooking for an additional 3 minutes, or until everything is heated through.
- 6. Serve with steamed Jasmine rice.



DUCKO FOODS