

Duck and Lychee Red Curry

Serves 1 | Active Time: 20 minutes | Total Time: 40 minutes

Swick

Chef's Notes

If you'd like to try and make your own Thai Red Curry Paste, try this recipe:
<http://rouxbe.com/recipes/209/preview>

Step 1: Getting it All Ready

You can find all the ingredients in your local Chinese market. I 'cheat' and buy the roasted duck already prepared. It takes hours off the prep time.

Step 2: The Beginning of Magic

- 1/4 cup coconut cream
- 2 tbsp red cury paste

Put the coconut cream in a wok or saucepan and simmer over a medium heat for about 5 minutes, or until the cream separates and a layer of oil forms on the surface.

Stir the cream if it starts to brown around the edges.

Add the curry paste, stir well to combine and cook until fragrant.

Step 3: The Savoury Duck

- 1/2 roasted duck, boned and chopped
- 1 3/4 c coconut milk
- 2 tbsp fish sauce
- 1 tbsp palm sugar (you can substitute brown sugar if you want)

Add the roasted duck and stir for 5 minutes.

Add the coconut milk, fish sauce and palm sugar and simmer over a medium heat for another 5 minutes.

Step 4: The Sweet Vegetables

- 8oz tin lychees, drained
- 4 oz baby tomatoes
- 7 makrut lime leaves, torn in half

Add the lychees and baby tomatoes and cook for 1 to 2 minutes.

Add the makrut lime leaves.

Step 5: Finishing and Serving

- handful of Thai sweet basil leaves
- 1 long red chili, seeded and finely sliced

Taste, then adjust the seasoning if necessary.

Spoon into a serving bowl and sprinkle with the basil leaves and sliced chili.