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green thai autumn vegetable curry recipe

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The flavour of this is fantastic, with the curry paste freshly made and the veg all roasted before it's dressed in its sauce for extra flavour.

Serves 4-6

- 200g Kabocha squash, peeled and cut into medium sized chunks
- 200g runner beans, stringed and sliced into diagonal chunks
- 200g French beans, tailed and halved
- 200g carrots, cut into medium-sized chunks
- 400ml tinned coconut milk
- 3 teaspoons dry fried sesame seeds
- 3 teaspoons brown sugar
- 1 tablespoons fish sauce
- Small bunch fresh coriander, about 30g
- Olive oil

For the green curry paste:

- 3 teaspoons freshly grated ginger
- 2 teaspoons ground coriander
- 2 teaspoons caraway seed
- ½ grated nutmeg
- 2 good pinches of Maldon sea salt
- 2 good pinches of ground black pepper
- 1 pinch of ground cloves
- 1 stalk of lemon grass, tough leaves removed and finely sliced
- 2 garlic cloves, peeled
- Small bunch of fresh coriander, about 30g
- 2 small onions, peeled
- Juice and zest of 2 limes
- 4 fresh green chillies, deseeded
- 2 tablespoons of olive oil

Method

Preheat the oven to 200°C.

Place all the vegetables into a baking tray, drizzle over a little olive oil and bake for 10 minutes.

Put all the ingredients for the paste into a food processor and whizz until you have a smooth paste.

Heat a little oil in a large frying pan and pour in the green paste; cook for 3-4 minutes. Turn down the heat,



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pour in the coconut milk and fish sauce, and sprinkle in the sugar. Cook for a further 6-7 minutes, stirring frequently.

Take the vegetables out of the oven and pour over the sauce. Sprinkle the sesame seeds over.

Serve with noodles or rice, sprinkled with coarsely chopped coriander.

This recipe featured in our 2014 Calendar.

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