

SHEMIN'S

Thai Curry Paste

Recipe Book



Table of Contents

Jungle Curry.....	2
Thai Green Chicken Curry with Fried Noodles.....	3
Sweet Potato and Pak Choi Laksa.....	4
Thai Green Lamb Stir-fry with Noodles and Peanuts	5
Thai Green Chicken Salad	6
Hot Beef and Coconut Curry.....	7
Thai Green Lamb Curry.....	8
Fried Rice with Prawns and Green Thai Paste.....	9
Thai Fish Cakes	10
Mussels with Thai Green Coconut Sauce	11
Thai Prawn and Aubergine Curry.....	12
Fish in Thai Green Curry Sauce.....	13
Thai Stir-Fry	14
Green Curry with Mixed Leaves	15

Jungle Curry

3 tbsp	Vegetable oil
100g	Shemin's Thai Green Curry Paste
750g	Pork tenderloin, beef, lamb or chicken thighs chopped into bite size pieces
600g	Chicken stock
2	Small red chillies pierced for extra heat, chopped, with or without seeds
2 tbsp	Thai fish sauce
1 tbsp	Palm sugar or brown sugar
400g/14oz	Butternut squash, cut into cubes
1	Small Aubergines, cut into quarters
50g	Frozen petit pois defrosted
7	Chinese long beans, cut into 2.5cm slices, alternatively use French beans
8-9	Cherry tomatoes
1 large	Handful basil, torn



Steamed or boiled rice, to serve

1. For the curry, place a large wok over a medium heat, add the vegetable oil and then add Shemin's Thai Green Curry Paste. Stir occasionally for 1 minute. Add the meat and stir-fry to brown the meat on all sides
2. Add the chicken stock, chilli, sugar and fish sauce. Bring to boil and reduce the heat to a simmer, cook the meat until cooked.
3. Add the butternut squash and aubergines. Cook until the just done. 10 minutes approx..
4. Finally add the chopped long beans, petit pois and cherry tomatoes and simmer for four minutes. Adjust the saltiness by adding more fish sauce.
5. Stir through the basil just before serving. Serve with steamed or boiled rice.

Thai Green Chicken Curry with Fried Noodles

Serves: 5-6

<i>3 tbsp</i>	<i>Vegetable or sunflower oil plus extra for deep-frying</i>
<i>4</i>	<i>Skinless boneless chicken breasts cut into 1 inch cubes</i>
<i>2</i>	<i>Red onions roughly chopped</i>
<i>5</i>	<i>Spring onions roughly chopped</i>
<i>175g</i>	<i>Shitake mushrooms thickly sliced</i>
<i>100g</i>	<i>Shemin's Thai Green Curry Paste</i>
<i>400ml</i>	<i>Coconut milk</i>
<i>300ml</i>	<i>Chicken stock</i>
<i>1 tsp</i>	<i>Palm or brown sugar (optional)</i>

Handful of fresh coriander chopped

Juice of ½ lime

25g dried thin rice noodles

1. Heat 2 tablespoons of oil in a wok and add the chicken in batches, stir-fry over a medium heat for 3-4 minutes until lightly brown all over, then transfer to a plate and set aside.
2. Heat more oil in the wok if required, add the red onions and spring onions and stir fry over a medium heat for 2-3 minutes until soft but not brown. Add the mushrooms and cook for thirty seconds and return the chicken to the wok.
3. Add Shemin's Thai Green Curry Paste, coconut milk, stock and sugar, bring gently to boil while stirring occasionally. Reduce the heat and simmer for 4-5 minutes until the chicken is cooked through, stir in the coriander and lime juice.
4. Heat some oil for deep-frying in a separate wok to 180°C – 190°C, or until a cube of bread browns in 30 seconds. Divide the noodles into 4 portions and cook one portion at a time for 2 seconds until puffed up and crisp, remove with a slotted spoon and drain on kitchen paper.
5. Serve the curry topped with crispy noodles or with boiled rice.



Sweet Potato and Pak Choi Laksa

This is a really flavourful and delicious soupy noodle dish, it may look complicated, but it is actually really easy and quick to make.

100g *Shemin's Thai Green Curry Paste*

2 tsp *Sesame oil*

For the soup:

600ml *Chicken or vegetable stock*

400ml *Coconut milk*

1 *Very large or two smaller sweet potatoes, peeled and chopped into largish chunks*

2 *Clusters of pak choi, chop the stalks*

2 *Spring onions, sliced*

1 *Red pepper, sliced (optional)*

2 tbsp *Thai fish sauce*

1 tbsp *Soy sauce (you may need a little more if you are not using fish sauce)*

Juice of 1 lime (throw the zest in too if you like it super lime-y)

2 portions noodles – egg, rice or udon, cooked if they need pre-cooking

Handful fresh coriander leaves

1. Mix the Shemin's Thai Green Curry Paste and sesame oil together. Put a large saucepan on a medium heat and dry-fry the mix for a minute. Add the stock and coconut milk and bring to the boil.
2. Add the sweet potato and simmer for 10-15 minutes, and then add the fish sauce, soy sauce, lime juice and pak choi stalks. Simmer for another 10 minutes, or until the sweet potato is cooked through.
3. Add the pak choi leaves and noodles. Stir together until the leaves are wilted and the noodles are warmed through. Serve in deep bowls with fresh coriander leaves scattered on the top.

Thai Green Lamb Stir-fry with Noodles and Peanuts



650g	<i>Boneless leg of lamb cut into ½ inch strips</i>
2 tbsp	<i>Soy sauce</i>
2 tsp	<i>Corn flour</i>
400ml	<i>Chicken stock</i>
2	<i>Bunches of spring onions stalks</i>
140g	<i>Dried egg noodles</i>
3 tbsp	<i>Cooking oil e.g. groundnut oil</i>
100g	<i>Shemin's Thai Green Curry Paste - less for a milder heat</i>
60g	<i>Dried roasted peanuts roughly chopped</i>

Juice of ½ lime

Lime slices to serve

1. Put the lamb strips into a shallow bowl. Sprinkle with soy sauce, cornflour and a pinch of salt, tossing well to cover. Cover and leave to marinate in the fridge for at least 1 hour.
2. Combine the stock with a pinch of salt. Trim and slice the spring onion stalks into 2 cm length pieces.
3. Cook the noodles according to the packet instructions. Drain and return to the pan, toss with 1 tbsp of oil.
4. Heat the wok over a high heat. Add the remaining oil and stir-fry the lamb for 3 minutes or until no longer pink. Add Shemin's Thai Green Curry Paste and stir for another minute. Pour the stock mixture and stir until boiling.
5. Add the noodles, tossing to coat with the sauce. Then add the spring onion stalks and stir-fry for a few seconds until wilted. Sprinkle with peanuts and lime juice and serve at once with lime slices.

Thai Green Chicken Salad

- 4 *Chicken breasts*
- 100g *Shemin's Thai Green Curry Paste*
- 1 tsp *Palm or brown sugar*
- 2 *Small green chilies, with the seeds removed from one of them (or both, or neither, depending on how hot you like it) and finely sliced*
- 200ml *Coconut milk*

Small handful of mint roughly chopped

Juice from 1 lime

For salad:

- 1 *Packet rocket or mixed leaf baby salad*
- 2 *Spring onions*

Small handful fresh coriander or basil leaves

1 handful of cashew nuts split into half



1. To make the marinade for the chicken, mix together Shemin's Thai Green Curry Paste, mint, sugar and chilies in a large, shallow non-metallic dish. Add the coconut milk, stir together and add the chicken, making sure each piece is completely coated in the mixture. Leave to marinade for a few hours.
2. About 15 minutes before you are ready to cook the chicken, preheat the oven to 180c (or turn the grill on to medium/high). Squeeze the lime juice into the marinating chicken. When the oven is hot, arrange the chicken in a roasting dish in a single layer with a little bit of the marinade spooned on top. Cook for about 25 minutes and check to see if it's cooked, and give it another 5 minutes if needed. Chicken breasts really shouldn't need more than 30 minutes to cook, unless they are really thick.
3. You can make the salad with the chicken more or less straight after the oven, or keep the cooked chicken in the fridge until ready to make the salad. When ready to serve, scatter the serving dish with the rocket. Slice the chicken and arrange on the plate in a single layer and top with the spring onions, coriander or basil leaves, cashew nuts, and a squeeze of lime juice. Serve with either some cold noodles or sticky rice.

Hot Beef and Coconut Curry

<i>800ml</i>	<i>Coconut milk</i>
<i>100g</i>	<i>Shemin's Thai Green Curry Paste</i>
<i>800g</i>	<i>Braising steak</i>
<i>4 tbsp</i>	<i>Lime juice</i>
<i>3 tbsp</i>	<i>Thai fish sauce</i>
<i>2</i>	<i>Green chilli deseeded and sliced</i>
<i>3 tbsp</i>	<i>Chopped fresh basil</i>
<i>3 tbsp</i>	<i>Chopped coriander leaves</i>
<i>Salt</i>	
	<i>Shredded coconut to garnish (optional)</i>
	<i>Freshly cooked rice to serve</i>



1. Place the coconut milk in a large saucepan and bring to the boil. Reduce the heat and simmer gently for 10 minutes or until it has thickened. Stir in Shemin's Thai Green Curry Paste and simmer for a further 5 minutes.
2. Cut the beef into 2cm chunks. Add to the pan and bring to the boil, stirring constantly. Reduce the heat and stir in the lime juice, fish sauce, chilli and half a teaspoon of salt.
3. Cover the pan and continue simmering for 35-40 minutes or until the meat is done, adding a little water if the sauce looks too dry.
4. Stir in the basil and coriander leaves and garnish with shredded coconut before serving with boiled rice.

Thai Green Lamb Curry

<i>2 tbsp</i>	<i>Vegetable oil</i>
<i>1</i>	<i>Large onion</i>
<i>800g</i>	<i>Lean boneless leg of lamb cut into 3 cm cubes</i>
<i>100g</i>	<i>Shemin's Thai Green Curry Paste</i>
<i>400ml</i>	<i>Coconut milk</i>
<i>1 tbsp</i>	<i>Palm or brown sugar</i>
<i>1 large</i>	<i>Green pepper, deseeded and sliced thickly</i>
<i>250ml</i>	<i>Lamb or beef stock</i>
<i>1 tbsp</i>	<i>Thai fish sauce</i>
<i>2 tbsp</i>	<i>Lime juice</i>
<i>225g</i>	<i>Canned water chestnuts, drained</i>
<i>3 tbsp</i>	<i>Chopped fresh coriander</i>
<i>3 tbsp</i>	<i>Chopped fresh basil plus extra for garnish</i>
<i>Salt and pepper</i>	

1. Heat a wok over a high heat, than add oil. Add the onions and stir-fry for 2-3 minutes until soft. Add the lamb and stir-fry quickly until light brown.
2. Stir in Shemin's Thai Green Curry Paste and cook for a minute, then add the coconut milk and sugar, and bring to boil. Reduce the heat and simmer for 15 minutes while stirring occasionally.
3. Stir in the red pepper, stock, fish sauce and lime juice, then cover and simmer for a further 15 minutes or until the lamb is tender.
4. Add the water chestnuts, coriander and chopped basil, and season to taste with salt and pepper. Transfer to a serving dish, then garnish with basil leaves and serve immediately.

Fried Rice with Prawns and Green Thai Paste

- 2 tbsp Oil*
- 100g Shemin's Thai Green Curry Paste*
- 240g Raw prawns peeled and deveined*
- 2 tbsp Fish sauce*
- ¼ tsp Brown or palm sugar*
- 1 tbsp Light soy sauce*
- 800g Boiled fragrant rice*
- 1 Sweet red pepper deseeded and sliced*
- 2 Spring onions sliced in 2.5 cm or 1 inch length*

Coriander leaves to garnish



1. Heat the oil until it's hot in a wok or frying pan. Add Shemin's Thai Green Curry Paste and prawns and stir quickly. Add the fish sauce, sugar and soy sauce; stir and cook for a few seconds until the prawns are opaque and cooked though. Add the cooked rice and stir thoroughly. Add the sweet pepper and spring onions, and stir quickly to mix.
2. Place onto a serving dish and garnish with a few coriander leaves.

Thai Fish Cakes

650g	<i>Boneless fish fillets (Whiting, Pollock, Coley etc)</i>
100g	<i>Shemin's Thai Green Paste, or less if you want the fishcakes milder</i>
1	<i>Small red pepper chopped</i>
5	<i>Spring onions chopped</i>
1 tbsp	<i>Fish sauce</i>
135ml	<i>Coconut milk</i>
1	<i>Whole egg</i>
1 tbsp	<i>Juice of lime</i>
150g	<i>Green beans</i>
	<i>Oil for frying</i>



1. Cut the fish into small pieces. Place the red pepper, spring onions, and fish sauce into a food processor and blend to a paste.
2. Add Shemin's Thai Green Curry Paste and the fish pieces to the paste and blend well. Mix to a smooth paste adding lime juice, coconut milk and egg.
3. Place the mixture in a bowl. Slice the beans finely into 3mm pieces and stir into the fish paste. Chill in the refrigerator either overnight or for at least two hours.
4. Half-fill a non-stick frying pan with oil and heat over a medium to high heat. Shape the chilled paste into small patties with the help of a spoon. Carefully lower the fish patties into the hot oil in batches (the oil should reach halfway up the sides of the patties). Fry until crisp and brown, turning once during cooking. Remove from the oil using a slotted spoon and set aside to drain on kitchen paper. Repeat the process with the remaining fish patties.

Mussels with Thai Green Coconut Sauce



1 kg	<i>Fresh live mussels</i>
2 tbsp	<i>Sunflower oil</i>
1	<i>Medium onion finely chopped</i>
100g	<i>Shemin's Thai Green Curry Paste</i>
400ml	<i>Coconut milk</i>
½ tsp	<i>Brown or palm sugar</i>
1 tbs	<i>Thai fish sauce</i>
1	<i>Bunch fresh coriander (optional)</i>
<i>Juice of 1 lime</i>	

1. Scrub the mussels and scrape off any barnacles. Remove the beards. Chuck away any mussels that are damaged in any way or do not close when you tap them on to the side of the sink. Place the mussels in a container.
2. Heat the oil in a large pan that has a lid, over a low heat. Very gently fry the onions for 8-10 minutes without covering until well softened but not coloured, stirring regularly. Stir in Shemin's Thai Green Curry Paste and cook for another minute stirring constantly.
3. Pour over the coconut milk, fish sauce, sugar and coriander. Bring to simmer and cook for 5 minutes.
4. Add the mussels and cover the pan with the lid and cook until the mussels have steamed open. Remove the lid after 2 minutes of cooking and turn the mussels with a spoon to ensure that they cook evenly. Cover again and cook for a further 1-2 minutes, giving the pan a good shake now and again. The total steaming time shouldn't be more than 4 minutes. Stir in the juice of the lime.
5. Remove the pan from the heat and, using a slotted spoon, serve the mussels into a wide warmed bowl. Pour the cooking liquid over the top so that it can be mopped up with some lovely fresh bread.

Thai Prawn and Aubergine Curry

1 tbsp	<i>Oil</i>
1	<i>medium aubergine cut into 2 cm chunks</i>
400ml	<i>Coconut milk</i>
100g	<i>Shemin's Thai Green Curry Paste</i>
120g	<i>Fine green beans</i>
100ml	<i>Stock</i>
½ tsp	<i>Palm or brown sugar</i>
1tbsp	<i>Thai fish sauce</i>
900g	<i>Peeled and deveined king prawns</i>
1	<i>Lime zest and juice</i>

Small bunch fresh coriander chopped

Steamed jasmine rice to serve



1. Heat the oil in a wok or large frying pan over a medium heat. Add the chopped aubergine and fry for 2-3 minutes until browned all over and starting to soften. Cook for a further ten minutes until the aubergines are golden brown and soft.
2. Add Shemin's Thai Green Curry Paste and fry for 1-2 minutes until cooked a little and fragrant.
3. Add the coconut milk; bring to the boil then lower the heat to a simmer. Add the green beans and continue cooking for 2-3 minutes, stirring occasionally.
4. Allow the coconut milk to thicken slightly before adding the stock.
5. Add the sugar and fish sauce to the curry.
6. Add the raw prawns and cook for 3-5 minutes until they turn pink and are cooked through.
7. Stir in the lime juice, zest and chopped coriander.
8. Serve with jasmine rice.

Fish in Thai Green Curry Sauce

- 1 *Shemin's Thai Green Curry Paste*
 - 1 *Small aubergine diced*
 - 400ml *Coconut milk*
 - 2 tbsp *Vegetable oil*
 - 2 tbsp *Thai fish sauce (optional)*
 - 1 tsp *Brown or palm sugar*
 - 900g *Firm white fish fillets cut into pieces*
 - 200ml *Fish or vegetable stock*
- Juice of ½ lime*



1. Heat the oil in a large frying pan or preheated wok over a medium heat. Add Shemin's Thai Green Curry Paste and stir-fry for a few seconds before adding the aubergine. Stir-fry for 3-4 minutes until soft.
2. Add the coconut milk, bring to the boil and stir until it thickens about 10 minutes. Add fish sauce and sugar, and stir well.
3. Add the fish pieces and stock. Simmer for 3-4 minutes, stirring occasionally until the fish is tender. Gently stir in the lime juice. Transfer to a warmed serving dish and serve with some boiled rice.

Thai Stir-Fry

- 1 *Butternut squash peeled and cut into medium chunks*
- 1 *Red pepper deseeded and cut into medium chunks*
- 120g *Baby corn*
- ½ *A fresh red chilli (optional)*
- 1 tbsp *Groundnut oil*
- 1 tbsp *Sesame oil*
- 100g *Shemin's Thai Green Curry Paste*
- 300ml *Coconut milk*
- 200ml *Vegetable stock*
- 1 tsp *Palm or brown sugar*
- 75g *Mange tout*
- 1 tbsp *Soy sauce*
- 1tbsp *Fish sauce (optional)*
- 1 *lime*
- 2 *tbsp chopped coriander, and chopped red chilli for garnish.*

1. Preheat the oven to 190°C. Add the squash and the pepper to a roasting tray. Drizzle with a bit of olive oil. Sprinkle with a pinch of salt and pepper, and toss together. Roast in the hot oven for about 30 minutes, or until golden and slightly charred. Remove from the oven and put aside.
2. Place a large pan or wok over a high heat. When it's really hot, add the groundnut and sesame oils, swirl them around, then carefully drop in the baby corn and Shemin's Thai Green Curry Paste, and stir-fry for about 30 seconds
3. Pour in the coconut milk and stock. Add the mange tout, roasted squash, roasted pepper and sugar. Give it all a good stir, bring to the boil and cook for a few minutes.
4. Add the soy and fish sauce. Have a taste and add a bit more soy sauce if you think it needs it. Push down on the lime and roll it around to get the juices going, then cut it in half. Squeeze the juice into the pan – this will give your curry a lovely flavour.
5. Serve the curry sprinkled with the coriander leaves and the chopped red chilli, and if you like with some fluffy rice.

Green Curry with Mixed Leaves

<i>2 tbsp</i>	<i>Groundnut or vegetable oil</i>
<i>2</i>	<i>Onions thinly sliced</i>
<i>2</i>	<i>Bunches fine asparagus spears</i>
<i>400ml</i>	<i>Coconut milk</i>
<i>100g</i>	<i>Shemin's Thai Green Curry Paste, less for a milder curry</i>
<i>225g</i>	<i>Baby spinach leaves</i>
<i>2 heads</i>	<i>Pak choi, chopped</i>
<i>1</i>	<i>Small head Chinese leaves shredded</i>
<i>3tbsp</i>	<i>Chopped coriander leaves</i>
<i>Juice of ½ a lime</i>	
<i>Freshly cooked rice to serve</i>	

1. Heat the wok over a medium or high heat and add oil. Add the onions and asparagus, and stir-fry for 1-2 minutes
2. Add coconut milk, and Shemin's Thai Green Curry Paste, and bring gently to boil while stirring occasionally. Add the spinach, pak choi and Chinese leaves and cook, stirring for 2-3 minutes, until wilted. Add the coriander, lime juice and stir well. Serve immediately with rice.