

DISH		Thai Pumpkin Curry	
Ingredients		Method	
<p>2 stalks lemongrass 1-2 teasp Thai green curry paste 2 tbsp vegetable oil 2 large cloves garlic 3-4 teasp brown sugar 750ml coconut milk 4 tbsp chopped coriander 2 lb pumpkin peeled & cut in 1inch cubes 2-3 green chillies, chopped (optional) 1 small piece fresh ginger 1 Vegetable Stock Cube 4 fl oz water 2 tbsp Soya sauce 2-4 tsp gravy granules</p>		<p>Peel the tough outer coating from the lemon grass stalk and chop the white, bulbous part of each stalk, peel and chop the ginger. In a casserole dish fry the green curry paste in vegetable oil over a high heat for 3 minutes. Add garlic, lemon grass, ginger and half the coconut milk, 4 oz of water and vegetable stock cube and cook, stirring often, until the sauce starts to boil about 5 minutes</p> <p>Add the rest of the coconut milk, brown sugar and Soya sauce then let simmer for 15 minutes. Thicken with the granules and pass through a sieve.</p> <p>Slice the onion and peppers into strips.</p> <p>Stir fry the onions and peppers in oil and then add the pumpkin cubes and chilli (optional), add the sauce and when cooked finish with the chopped coriander.</p> <p>Serve with steamed rice and Naan bread garnish with coriander sprigs.</p>	