

Create your own flavours of Thailand



JUNGLE CURRY



Central Thai

กลาง

Jungle Curry

Serves: 4

AS COCONUTS ARE NOT NATURALLY FOUND IN THIS REGION, THIS IS A SPICY, CLEAR CURRY THAT CONTAINS NO COCONUT MILK.

MAKING THIS DISH

To make curry paste, pound all the ingredients together in a mortar until the mixture becomes smooth paste.

Heat oil in a wok and stir-fry 1/3 cup of the curry paste over a medium heat until the paste produces aroma.

Add chicken, stock and bring to boil.

Add all the vegetables, cook on low heat until the chicken and vegetables are cooked.

Turn off the heat, then season with fish sauce and sugar.

Top with holy basil leaves just before serving.

WHAT YOU'LL NEED:

FOR THE CURRY PASTE:

- 8 bird's eye chillies (cut, seed removed)
- 3 shallots (chopped)
- 5-7 cloves of garlic (sliced)
- 1 teaspoon of shrimp paste
- 1 stalk of lemongrass (finely chopped)
- 3 slices of galangal (finely chopped)
- 1 tablespoon of finger root (chopped)
- 2 teaspoons of coriander seeds (toasted, pounded)
- 1 tablespoon of chopped kaffir lime skin

FOR THE CURRY SOUP:

- 500 grams of chicken thighs (cut into bite size pieces)
- 4 cups of chicken or vegetable stock
- 1/3 cup jungle curry paste
- 10 Thai eggplants (cut into quarters)
- 1 cup of green beans (cut into 1 inch long pieces)
- 1 cup of sliced pumpkin
- 5 baby corns (cut into bite size pieces)
- 1 carrot (sliced)
- 3 kaffir lime leaves (torn)
- 1 stem of green peppercorn
- A handful of holy basil
- 2 tablespoons of fish sauce
- 1 tablespoon of sugar

CENTRAL THAILAND



THINGS TO SEE AND DO

WWII memorial attractions (The Bridge over the River Kwai, Don Rak War Cemetery, Chungkai War Cemetery and Hellfire Pass Memorial Museum)

Taking a Death Railway train from River Kwai Bridge to Tham Krasae

Trekking or camping at the national parks (pre-booking and organising recommended)

Prasat Muang Singh Historical Park
Wat Tham Sua (Tiger Cave Temple)

Underwater temple in Sangkhlaburi



KANCHANABURI

Known for its cruel WWII history, Kanchanaburi has more than the war memorial attractions. This large province offers some of Thailand's most beautiful national parks with picturesque waterfalls, caves and wildlife.

TRAVEL TIPS

Window seats on the left side of a Death Railway train offer better views as the train runs through some lush jungles then on the edge of the cliff along the river. There's a small temple inside the cave next to Tham Krasae station.

Every year on ANZAC Day, visitors are able to attend a Dawn Service at Hellfire Pass and Wreath Laying Ceremony at Don Rak Cemetery.

To get up close to the nature, stay at one of the raft houses on the river.

Sai Yok and Erawan National Parks can easily be a day trip from Kanchanaburi town, whereas Thong Pha Phume and Sangkhlaburi definitely require an overnight stay. Remember to check the opening periods of the national parks before you visit.

EACH OF THE FOUR DIFFERENT REGIONS OF THAILAND HAS THEIR OWN UNIQUE STYLE OF COOKING AND TASTES.

Every 10 days we will be showing you how to cook a different Thai dish from each of the 4 regions in Thailand, using ingredients you can find in Australia.

We have recipes from all regions to collect, make at home and share with your family and friends.

Remember there are more recipes and Thai cooking ideas on our website.

For more information, visit amazingthailand.com.au

