

Cooking School

with the London Chef

Thai Prawn Curry, Coconut Rice, Ginger & Garlic Asian Greens

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for the best outcome. Please note that this set up list is for a live cooking class and set up may differ slightly any pre-recorded videos that we have available in our Video Library.

Curry

12-16 Fresh or defrosted peeled Prawns
2 Tbsp Thai green curry pastes
1 Tbsp nam pla
1 Tbsp palm, coconut or brown sugar
1 Can full fat coconut milk
Green pepper
Eggplant
Green beans or snake beans
White onion
1 inch knob galangal or ginger
8 Kaffir lime leaves (optional)
Stick lemongrass
Bunch cilantro

Rice

1 cup jasmine rice
1 can full fat coconut milk

Greens

Selection of Asian greens such as bok choy or gai lan
Lime
1 Inch knob ginger
3 cloves garlic, peeled

Cooking Equipment

Small pot with lid
Large pot
Large frying pan
Knife
Cutting board
Grater
Neutral oil - such as canola oil
Salt

**GF, DF*