

# Thai Green Curry with Crispy Tofu



## Recipe By Munch Master

**Ref:** 658

**Heading:** Mains

**Cuisine:** Thai/Vietnamese

**Food Type:** Vegan

**No of Portions:** 4

## Ingredients & Prep

400 ml Coconut milk  
150 g Carrot cut into 4 cm sticks  
150 g Green beans cut into 4 cm pieces  
1 Green sweet/bell pepper cut into strips  
6 Fresh Kaffia lime leaves  
16 Fresh Thai basil leaves  
3 tbsp Vegan Fish sauce (seaweed one)  
2 tbsp Thai sweet chilli sauce  
2 tbsp Veg or groundnut oil

### Crispy Tofu

350 g Firm Tofu cut into bite size chunks  
30 g Cornflour  
1 tbsp Sriracha sauce  
1 tbsp Soy light sauce  
1 tsp Thai sweet chilli sauce  
1 tsp Rice wine vinegar  
deep fat fry Veg or groundnut oil

### Green Curry Paste

4 Fresh green small hot chilli's chopped  
4 Fresh green large mild chilli's chopped  
25 g Fresh coriander with stems chopped  
3 Garlic cloves roughly chopped  
1/2 Onion med brown chopped  
1 Fresh lemongrass outer leaf removed, finely chopped  
1 tbsp Fresh galangal chopped  
16 Fresh Thai basil leaves  
1 Lime juiced &  
1 tbsp Vegan Fish sauce (seaweed one)  
1/2 tsp Ground cumin  
1/2 tsp Ground coriander  
1/2 tsp Ground white pepper

### Garnish

12 Thai basil leaves  
sprinkle Fresh coriander leaves chopped  
1 Lime cut into quarters  
2 Mild red chilli sliced at an angle

## Method

**Step 1** - Place all the curry paste ingredients into a mini food processor & blitz to a fine paste.

**Step 2** - Heat oil to 160°C in a deep fat fryer or 6 cm deep in a saucepan.

**Step 3** - Next make the tofu, place tofu in a bowl & add Sriracha sauce, soy, sweet chilli sauce & vinegar & mix well to coat the tofu, then add cornflour & mix well then deep fat fry in batches until golden brown, then set aside.

**Step 4** - Heat a wok best or a frying pan over a med heat, add the oil & carrot, green beans & sweet/bell pepper with the curry paste & stir fry for 3 mins, then add coconut milk, vegan fish sauce, Kaffia leaves & sweet chilli sauce & simmer for 6 mins.

**Step 5** - Next add & stir in Thai basil leaves & crisp tofu, then serve with jasmine rice & garnish with fresh leaves.

## Suggestion & Tips

Frozen fresh Kaffia leave & Galangal are available online & can be frozen for later use.