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2017



THAI AT HOME *with*

DAVID THOMPSON

LONG CHIM

Chicken stir-fried with red curry and holy basil

Chop the bird into pieces – on the bone is even better,” says Long Chim and Nahm chef David Thompson. “Legs and wings are the best cuts to use. Fry and brown the chicken well before adding the paste – it will give the dish a more rounded flavour and an attractive colour. The red curry paste is the only curry paste I would cook in a wok. I like to sneak a little pork fat into the mix for a richer curry.”

Prep time 1 hr, cook 25 mins

Serves 4-6

- 60 ml (¼ cup) melted lard, chicken fat or vegetable oil
- 2-3 chicken Marylands (about 600gm-800gm), cut through the bone into 3cm-4cm pieces
- 45 ml fish sauce, or to taste
- Pinch of chilli powder
- Pinch of ground dry-roasted coriander seeds (see note)
- 1 tsp crushed light palm sugar
- 1 long red or green chilli, halved lengthways
- Green peppercorn sprigs, picked (optional; see note), to serve
- Chopped Thai scud chillies, thinly sliced garlic, and fish sauce, to serve
- Steamed rice, to serve

Garlic and chilli paste

- 4 garlic cloves, coarsely chopped
- 5 gm piece grachai (see note), coarsely chopped, plus extra, thinly sliced to serve
- 3 Thai scud chillies (see note)
- Pinch of holy basil buds, plus holy basil leaves to serve (see note)
- ½ kaffir lime leaf, finely chopped, plus extra leaves torn for stir-fry

Red curry paste

- 25 gm (about 15) dried long red chillies, halved, seeds removed, soaked in hot water for 30-40 minutes
- 2 tbsp sliced lemongrass (white part only)
- 2 tsp coarsely chopped peeled galangal
- ½ tsp finely grated kaffir lime rind
- 1-2 red shallots, coarsely chopped
- 2-3 Thai garlic cloves, crushed (see note)
- ½ tsp gapi (see note)
- Large pinch of ground dry-roasted coriander seeds (see note)
- Pinch of ground dry-roasted cumin seeds, (see note)
- Pinch of ground white pepper

1 For garlic and chilli paste, pound ingredients and a pinch of salt with a mortar and pestle.

2 For red curry paste, drain chillies and coarsely chop, then pound to fine paste along with a pinch of salt with a mortar and pestle. Add remaining ingredients one at a time, pounding to a paste between additions.

3 Heat fat or oil in a wok over medium-high heat, add chicken and stir-fry until coloured and fragrant (5-7 minutes). Add garlic and chilli paste and fry until golden (1-2 minutes). Season with ½ tbsp fish sauce and simmer for a few moments while turning and coating the chicken. Add 60gm red curry paste (remaining will keep refrigerated in an airtight container for a week) and simmer over low heat until reduced (1-2 minutes). Add extra torn kaffir lime leaves, chilli powder and ground coriander, then season to taste with palm sugar and remaining fish sauce. Add 250ml water and simmer, adding more water as necessary, until chicken is cooked, and curry sauce is thick, dry, and tastes rich and spicy, with quite a lot of oil on the surface (15-20 minutes).

4 To finish, check the seasoning and adjust with extra fish sauce, if needed. Add the long red or green chilli, scatter with green peppercorns, extra grachai and holy basil leaves. Combine chopped scud chillies, sliced garlic and fish sauce to taste, and serve alongside stir-fried chicken with steamed rice.

Note To dry-roast whole spices, stir continuously in a dry frying pan over medium-high heat until fragrant (the cooking time varies depending on the spices used), then grind in a spice grinder or with a mortar and pestle. Green peppercorn sprigs, gapi (Thai shrimp paste), grachai (Thai wild ginger), scud chillies and holy basil are all available from Thai grocers. Thai garlic is smaller and sweeter than other varieties of garlic, and is available from Thai grocers. If it's unavailable, substitute small garlic cloves.

MY NOTES