

# Green curry

Cooking time : 45min  
Serving size: **4 servings**



## Ingredients

Firm tofu 1/2cake  
Coconut milk 400ml  
Eggplant 3  
Green curry paste  
(If you like spicy food, more of it)  
Basil (as you like)  
Sugar 1tbsp  
Fish sauce 1/2tbsp  
Water (as you like)

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## How to cook

Mix the coconut milk evenly. Mix 2tbsp of coconut milk, a little oil and green curry paste in a pot, over a low heat. Add the rest of the coconut milk to heat. (Add water if it tastes strong) Turn to medium heat once the mixture is hot. Put eggplant in immediately after.

Wait for the eggplant to simmer. Remove scum when it forms. (Add water to adjust the taste intensity)

Simmer for about 15-20 minutes (Mix occasionally to remove the scum)

Add water until thin and watery the simmer the eggplant until it changes color.

Add the drained tofu and cook for 5minutes.

Season with sugar and fish sauce.

Put in the basil and extinguish the fire once done.

Serve the dish on a plate.

