

## Thai Chicken Ball Green Curry

2 kg minced chicken  
1 onion  
5–6 snake beans, topped and tailed and chopped  
2–3 cloves garlic, crushed  
1/4 bunch coriander leaves, chopped  
2 tsp ground cumin  
2 tsp ground coriander  
2 tsp good quality curry powder  
1–1.25 cups of rice flour

In a blender blend the onion, garlic, snake beans, fresh coriander and a little water. Pour into a bowl with the chicken mince, dried spices and rice flour. With very wet hands shape into small balls adding extra flour if needed. Pan fry lightly til parcooked and drain on paper towel. Cool.

In a pot add one jar of Under the Pickle Tree Green Curry Paste and 1 litre of coconut cream. Poach 20–25 chicken balls in the curry sauce adding 1/2 cup of water. Add some strips of thinly sliced zucchini and some extra chopped snake beans. Cook gently for 10–15 minutes

This is a soupy curry best eaten with rice or some laksa style noodles.



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## Burmese Barbecued Pork Shoulder

This is very simple and delicious. Serve with rice and Asian Greens or put in a toasted baguette with salad and a lime mayonnaise

1 kg pork neck or shoulder fillet  
1/2 jar Under the Pickle Tree Burmese Sauce  
2 inch knob of ginger, crushed  
2 tbs Chinese rice wine  
2 tbs ketchup manis (sweet soy sauce)

Rub the marinade into the pork and leave in the fridge overnight. Heat a bbq plate to a moderate heat and coat with some oil. BBQ the pork for 20–30 minutes, turning often and basting with a little of the juices from the marinade each time. You can slice the pork open to see that it is cooked through. It should be nice and caramel coloured on the outside and white inside. Rest the meat once cooked for 5 minutes and slice into strips.

Garnish with coriander and serve with rice and Asian greens



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## Thai Pumpkin Soup

Tip: to intensify the flavour of your soup you can roast the pumpkin first!

2 red onions, peeled and roughly chopped  
1 litre chicken stock  
1 jar Under the Pickle Tree Red Curry Paste  
1 tsp chilli powder (optional)  
1 inch knob of galangal  
2 kaffir lime leaves  
1 400 g tin coconut milk  
2 tsp roasted coriander and cumin seed

In a pot fry off the curry paste and onion til fragrant. Add all other ingredients except coconut milk. If there isn't enough stock to cover the pumpkin add a little extra water. Bring to the boil and simmer 'til pumpkin is tender. Take off the heat and remove the galangal and lime leaves. Add coconut milk and blend the soup.

Serve with roasted seeds lightly crushed on top plus some chopped coriander to garnish



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## Thai Red Curry Fish Cakes

The trick is not to over process the fish so the fishcake is not rubbery.

500 g white fish fillets, diced  
1 jar Under the Pickle Tree Red Curry Paste  
a good pinch of chilli powder  
2 tbs fish sauce  
1 tbs palm sugar  
1/2 bunch of coriander leaves  
4–5 green snake beans finely chopped  
1 egg

Process ingredients in a food processor for just a couple of minutes until the fish is coarsely blended with all ingredients. With wet palms shape into small balls. In a wok heat oil 'til it is beginning to bubble and cook the fishcakes in small batches 'til they float to the top and are golden brown. To create the basil garnish wash and carefully dry Thai basil leaves. Fry for a few seconds in a hot wok. Drain on paper towel. Caution—make sure the basil is really dry or it will spit like crazy.

Enjoy these fish cakes alone or as a meal with rice and vegetables



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