

## Thai Chicken curry

### Ingredients

2 jidori chicken airline breasts, drumette removed and reserved for another use  
1T – canola oil  
1 teaspoon Thai red curry paste  
2 teaspoons canola oil  
2 cups coconut milk with coconut cream  
4 kaffir lime leaves, finely chopped  
8 thai basil leaves, julienned  
2 lemongrass stalks, split  
1 small yellow onion, julienned  
1 carrot, julienned  
1 red onion, julienned  
1 red pepper, julienned  
1 zucchini, julienned  
1 tablespoon canola oil  
2 tablespoons chardonnay  
1 small shallot or red onion, minced (garnish)  
4 thai basil leaves (garnish)  
Kosher salt  
White pepper  
3 Crabs brand fish sauce  
Palm sugar, grated



### Procedure

#### For the chicken

1. Preheat oven to 350 degrees f.
2. Place 1T of canola oil into a sauté pan and bring to temperature over a medium flame.
3. Season the chicken breasts, sear in the sauté pan (skin side down) for 2 minutes. Turn over and place into the oven (in a heat proof pan) to finish cooking. This will take 15 minutes or so based on the thickness of the chicken breast.

#### For the curry broth

1. In a sauce pot add the 2 teaspoons of canola oil and bring up to heat over a medium flame. Add the curry paste and fry for 1 minute, agitating frequently.
2. Add a tablespoon of the coconut cream, reduce for 30 seconds and then add the coconut milk and remaining cream.
3. Now add the lemongrass stalks and the kaffir lime leaves (reserving a bit for garnish). BTAB, reduce to a simmer and simmer for 5 minutes.
4. Finish with some fish sauce and palm sugar (both to taste) and reserve. Think spicy, salty, sweet!
5. Add the tablespoon of oil into a clean sauté pan and bring up to heat over a medium flame. Add the julienned vegetables (yellow onion, carrot, red onion, red pepper, zucchini) and sauté. Deglaze with the chardonnay and reduce au sec. Season with the salt and pepper and reserve.

#### To plate

1. Take a high sided soup bowl and mound the julienned vegetables into the center of the bowl.
2. Pour the coconut broth around the vegetables until they both sit flush with each other.
3. Slice the chicken breast and fan it out on top of the vegetables, using them as a table of sorts.
4. Garnish with some Thai basil leaves and some of the bruniose (small diced) red onions.