

Green Vegetable Curry with Eggplant

Preparation Time: 20 min

Cooking Time: 35 min

Servings: 4

Ingredients - Curry Paste

- 1 tbsp coriander seeds
- 2 tsp cumin seeds
- 1 tsp black peppercorns
- 2 tsp shrimp paste
- 3 large green chillies, chopped
- 10 shallots, roughly chopped
- 5cm fresh galangal, chopped
- 6 garlic cloves, peeled
- 1 cup fresh coriander leaves and root
- 6 kaffir lime leaves, chopped
- 3 stems lemon grass, white part only, finely chopped
- 2 tsp grated lime rind
- 2 tsp salt
- 2 tbsp olive oil, extra



Ingredients - To Assemble Dish

- 1tbsp olive oil, extra
- 1 onion, chopped
- 2 tbsp green curry paste
- 400ml coconut milk
- 1 cup water
- 150g red lentils
- 1/2 butternut pumpkin, chopped
- 2 eggplants, chopped into 2cm dice
- 6 kaffir lime leaves
- 2 tbsp fish sauce
- 1 lime, rind grated and juiced
- 1 tbsp honey

Method

For the curry paste:

Place the coriander and cumin seeds in a dry frypan and roast over a medium heat for 3 minutes shaking the pan constantly. Pound the spices in a mortar and pestle or grind in a spice mill until finely ground.

Wrap the shrimp paste in a small piece of foil and cook under a hot grill for 3 minutes, turning the package occasionally.

Place the ground spices, shrimp paste and the remaining ingredients in a food processor and blend until a smooth paste forms.

To assemble the dish:

Heat the extra oil in a large, heavy-based saucepan. Add 2 tablespoons of the prepared paste and onion and stir-fry for 3 minutes.

Add the coconut milk and water to the wok. Bring to the boil, reduce the heat and simmer, uncovered for 5 minutes.

Add the pumpkin and lentils and cook for 6 minutes. Add the eggplant and lime leaves and cook for 10 minutes, stirring occasionally. Add the remaining ingredients and serve.