

DISHPATCH

THAI PANANG

CURRY

By som saa

Cashews, chilli, lime leaf

Coconut-smoked pork belly, tamarind and
roasted chilli jaew

Som tam green papaya salad

Braised beef cheek panang curry,
peanuts, Thai basil

Jasmine rice

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Sticky rice-scented oolong tea

Thai tea fudge

THAI PANANG CURRY

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COOKING TIME:

30 MINUTES

SERVES 2

IN THE BOX

- (1) Braised beef panang curry
- (2) Smoked pork belly
- (3) Cashews, chilli and lime leaf
- (4) Jasmine rice
- (5) Som tam salad
- (6) Crispy shrimp and peanuts
- (7) Som tam dressing
- (8) Sliced chilli
- (9) Thai basil
- (10) Crushed peanuts
- (11) Jaew dip
- (12) Roasted rice powder and chillies
- (13) Sticky rice oolong
- (14) Thai tea fudge

Lime

Remove the braised beef panang curry (1) and smoked pork belly (2) from the fridge and bring up to room temperature.

Preheat the oven to the lowest grill setting.

GETTING STARTED

1. Feel free to snack on the cashews, chilli and lime leaf (3) while you cook.
2. Wash the jasmine rice (4) in a sieve under running water until the water runs clear. Drain the rice well and place in a small pan for which you have a tight-fitting lid.
3. Pour 400ml of water into the pan and place over a medium-high heat. Bring to a boil and continue to cook until the water has boiled down to the level of the rice. Pop the lid on and reduce the heat to the lowest possible setting. Cook for a further 10 minutes, leaving the lid firmly on the whole time – don't be tempted to peek before then!
4. Turn the heat off and leave the rice to steam with the lid on. Remove the lid and fluff up the rice with a fork before serving.

MAINS

1. Put the pork belly pieces under the grill (keep them further away from the heat if your grill only has one setting). Grill slowly for 10–12 minutes, turning occasionally until heated through.
 2. Tip the beef panang curry into a medium saucepan and bring to a simmer. Once simmering, pop a lid on and cook gently for 8–10 minutes.
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"For the pork, we use aged pork belly from Swatedale Butchers, which we marinate in coconut cream and lemongrass. We then slowly grill it over smoking coconuts until it becomes really tender and develops a sweet, smoky flavour." - Andy Oliver, chef/owner.

3. Meanwhile, bruise the som tam salad (5) by bashing the salad bag with a rolling pin – you want to squash all the fresh ingredients so they release their flavours.
4. Tip the bruised salad into a mixing bowl, then squeeze over the juice of half the lime. Next, mix in the crispy shrimp and peanuts (6).
5. Plate up the som tam salad by spooning everything from the mixing bowl onto a salad plate or bowl. Pile it up high to make it look nice, then pour over the som tam dressing (7).
6. Once the curry is warm throughout, remove it from the heat and fold through the sliced chilli (8) and Thai basil (9).
7. Transfer the curry to a shallow serving bowl and garnish with the crushed peanuts (10).
8. Remove the pork from the grill and slice into bite-sized pieces, about 1cm wide.
9. Spoon the jaew dip (11) into a small bowl and stir through the roasted rice powder and chillies (12). Serve the sliced pork on a plate alongside the jaew dip.

DESSERTS

1. To serve the sticky rice oolong (13), cover with boiling water and let steep for 3 minutes, then strain and pour into a mug. Enjoy alongside the Thai tea fudge (14).
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STORAGE

Store the cashews, rice, crispy shrimp and peanuts, crushed peanuts, rice powder and chillies, and sticky oolong tea in a cool, dry place. Transfer all other components to the fridge as soon as received. **Ensure all chilled items are cold on arrival.**

CONSUME BEFORE

The end of the date on the sticker inside the box's lid. Do not exceed the use-by date.

GOT A QUESTION?

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INGREDIENTS

Braised beef panang curry: beef, coconut milk, **fish** sauce, salt, lemongrass, pandanus leaf, coconut cream, palm sugar, kaffir lime leaf, red curry paste, shrimp paste (**crustaceans**), shallot, garlic, dried chilli, galangal, coriander root, Bengali lime zest, star anise, coriander seeds, mace, nutmeg, white pepper, cumin, **peanuts**. Smoked pork belly: pork, lemongrass, salt, coconut cream, black pepper. Cashews, chilli and lime leaf: cashews (**tree nuts**), kaffir lime leaf, dried chilli, sugar, salt. Jasmine rice. Som tam salad: kohlrabi, choko, papaya, green beans, tomatoes, lime pieces. Crispy shrimp and peanuts: shrimp (**crustaceans**), **peanuts**. Som tam dressing: garlic, bird's eye chilli, lime juice, palm sugar, **fish** sauce, tamarind, water. Sliced chilli. Thai basil. Crushed peanuts: **peanuts**. Jaew dip: tamarind, palm sugar, **fish** sauce, lime juice, chilli powder, cherry tomatoes, dried chilli, roasted tomatoes. Roasted rice powder and chillies: sticky rice, lemongrass, galangal, kaffir lime leaf, chilli. Sticky rice oolong: oolong tea. Thai tea fudge: palm sugar, coconut oil, salt, Thai tea powder, condensed milk, sesame, salt, sugar. Lime.

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**. Made in a kitchen that handles all 14 allergens, including nuts.