

COMO
METROPOLITAN
BANGKOK

WOK-FRIED RED CURRY
WITH WAGYU BEEF AND
SWEET THAI BASIL



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SERVES 3 TO 4

CURRY PASTE

50g galangal, peeled
2g makroot lime zest
150g red shallot, peeled
60g lemongrass
50g Thai garlic, peeled
25g red chilli, dried
75g long red chilli, dried

BRAISED BEEF

200g Wagyu beef,
fat trimmed
1 litre coconut milk
1g makroot leaves, torn
1 pinch of salt

RED CURRY

120g braised Wagyu beef,
bite-size pieces
40g curry paste
10g vegetable oil
40g beef stock
80g heart of coconut,
cut into bite-size pieces
6g green peppercorn
1g makroot leaves, torn
1g long scud
2g wild ginger, peeled
1g Thai garlic, peeled
10g or 1 handful Thai
sweet basil

For the curry paste: De-seed the large dried red chilli and soak it in water for about 10 minutes until tender.

Drain the water before chopping the chilli finely.

Add the galangal, shallots, Thai garlic, makroot lime zest and lemongrass peel to the mix. Pound the ingredients until they become a smooth paste. Set aside.

For the braised beef: Add the coconut milk, beef, makroot leaves and salt into a pot. Let it simmer for about an hour or until tender and cooked through.

Strain the coconut milk and put it to one side to be used as the beef stock later.

For the red curry: Pound the scud, wild ginger and Thai garlic until fine. Cut the braised beef and coconut heart into bite-size pieces.

Prepare the herbs as well: cut the green peppercorn (some will be used as garnish) and tear the makroot leaves.

Heat the vegetable oil in a wok. Once sizzling, add 40g of the curry paste set aside earlier, along with the scud, ginger and garlic mixture. Toss until golden.

Pour in the beef stock (strained coconut milk from braising) and mix.

Add the cut-up beef to the wok and mix again before adding the herbs (green peppercorn, makroot leaves) and coconut heart.

Add the Thai sweet basil and mix a few more times before removing the wok from fire.

Plate and serve with fresh green peppercorn as garnish.