

Pork Green Curry

This is a variation on the Chicken Green Curry but needs longer cooking. Since I can't stand referencing other recipes and piecing things together, I have documented this in its entirety separately. I've also written this one up using green beans, which resemble the commonly-used Thai long beans, as the vegetable content.

Planning

serves:	4
prep time:	1 hr mins
cooking time:	45 mins

Ingredients

4 fresh lemongrass stalks
6 medium-hot green chillies
3 cloves garlic, peeled and crushed
5 cm piece fresh ginger, peeled and chopped
2 shallots, peeled and chopped
4 tbs fresh coriander, chopped
1 tsp ground cumin
1 tsp ground coriander
zest and juice of 1 lime
1 tbs Thai fish sauce
½ tsp ground black pepper
2 pork tenderloins
3 tbs groundnut oil
200g fine green beans
400 ml tinned coconut milk
400 ml home-made chicken stock
8 lime leaves
1 tbs Thai fish sauce
1 tbs brined green peppercorns, drained
~20g basil leaves, shredded
~20g fresh coriander, chopped

Method

First, make the green curry paste. Slice the lemongrass as finely as you can. According to preference, with or without the seeds, chop the green chillies. Place the lemongrass and chillies, together with the other ingredients down to and including the black pepper, into a food processor. Blitz this lot together, scraping down the sides regularly, until you have a thick paste. (You can add a little water to help slacken it if necessary.) Cover and refrigerate this until you need it.

Split each tenderloin lengthwise. Wrap the halves in cling film allowing some space for expansion and flatten each with a steak mallet to a thickness of about ¾cm. Now cut each tenderloin piece into strips of about ¾cm across the grain. Lightly brown the pork in the groundnut oil, then drain and reserve.

Wash the green beans and cut them into approximately 3 cm lengths.

Add the coconut milk, stock, lime leaves, four heaped tablespoons of the chilli paste, fish sauce, peppercorns and half the chopped herbs. Bring to the boil then lower the heat and simmer for about 10 mins. Return the pork strips to the pan with the green beans, stir and simmer for a further 40 minutes stirring occasionally. Stir in the remaining herbs and serve with boiled Thai fragrant rice.