

# Curried shrimps with Chinese cabbage, lime and fresh herbs, rice infused with star anise |

Recipe for 4 portions



## Description

Green curry stewed shrimps with a star anise infused rice

## Note

You can change the rice for rice vermicelli or a different variety of rice to change the flavor completely.

## Ingredients

### Green curry paste

- 15 Gr Lemongrass
- 15 Gr Fresh ginger
- 2 Clove(s) Garlic
- 0.50 Unit(s) Jalapeno pepper
- 50 Gr French shallot
- 2 Leaf(ves) Kaffir lime
- 20 Gr Thai basil
- 20 Gr Fresh cilantro
- 1 Unit(s) Lime juice
- 15 Ml Fish sauce Nuoc-mâm
- 50 Ml Canola oil
- 1 Tsp Ground coriander
- 3 Turn(s) Fresh ground black pepper
- 1 Tsp Cumin powder
- 1 Tsp Shrimp paste
  
- Salt and pepper

### Green curry sauce

- 400 Ml Coconut milk
- 3 Gr Sea salt flakes
- 10 Gr Brown sugar

### Shrimp and cabbage mix

- 400 Gr Peeled medium shrimps, tail-on
- 250 Gr Chinese cabbage
- 250 Ml Basmati rice
- 375 Ml Water
- 1 Unit(s) Star anise
- 30 Ml Canola oil
  
- Salt and pepper

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## **Preparation**

- Preparation time **30 mins**

### Green curry paste

Clean and slice the lemon grass Peel and cut the ginger Dice the garlic and shallots Roughly chop the chilies. (removing the seeds will make the peppers more mellow) Wash and clean the basil, cilantro and kafir lime leaves. Finely mince the cabbage.

### Curry paste

In the food processor, add all the ingredients and blend until smooth. This will keep in the fridge up to a week or in freezer for 2 months.

### Shrimp, cabbage mix and rice

Heat up, on high heat, a large frying pan. Drizzle in a bit of vegetable oil and sauté the cabbage. Once it has softened, add the shrimp and cook until they become opaque. Rinse the rice under cold water and boil in a large quantity of salted water for 10-12 minutes. (add the badiane with the rice). Drain the rice from the excess liquid and set aside to cool.

### Green curry sauce

Pour the coconut milk in a wok and heat it up. Add the curry paste and mix well to combine. Season with salt and pepper and add the brown sugar.

### To serve

In a deep dish, place a ladle of rice at the center, top with the cabbage and shrimp mixture and add as much sauce on top as desired.

**Bon appétit!**