THAILAND / WILL AND FRIENDS

GAENG PA MOO

Gaeng pa moo is a Southern Thai pork curry with round Thai aubergines in a creamy coconut and curry paste sauce. It takes less than an hour.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	15 min	30 min	45 min	Easy	Hot

INGREDIENTS

FOR THE CURRY

400 ml coconut milk

3 tbsp Southern Thai red curry paste

1 tbsp palm sugar, grated

1 to 2 tbsp fish sauce, to taste

350 g pork loin or shoulder, thinly sliced

8 round Thai aubergines, quartered

80 g pea aubergines

TO FINISH

A handful of curry leaves or kaffir lime leaves

1 red chilli, sliced

TO SERVE

Steamed jasmine rice

METHOD

SPLIT THE COCONUT MILK

1. Pour about half of the coconut milk into a wok or pot over medium heat. Cook for 5 minutes, until it splits and the oil rises.

FRY THE PASTE

2. Add the curry paste and fry in the oil for 3 to 4 minutes, until fragrant and darker in colour.
3. Stir in the palm sugar and fish sauce.

COOK THE CURRY

4. Add the pork and stir to coat. Pour in the rest of the coconut milk and bring to a gentle simmer.

5 Add both aubergine and cook for 10 to 12 minutes, until the pork is tender and the aubergine are soft.

6 Taste and adjust with fish sauce or sugar.

TO SERVE

7 Serve with the curry leaves and sliced chilli on top, with steamed rice.

USEFUL SHORTCUTS FOR HOME COOKS

Splitting the coconut milk first gives a deeper, oilier curry. Do not skip it.

Thai round aubergine are sold in Asian shops. Use small aubergines cut into wedges if you cannot find them.

Pork shoulder gives a richer curry. Slice it thinly and it still cooks in time.

Will cooks with Khun Tim, whose sister worked as his sous chef in Sydney years ago. Tim has spent time in Australia herself, and they joke about it while they cook.The dish is gaeng pa moo, a Southern Thai pork curry. The coconut milk is split first to get the oil out, then the curry paste is fried in it,...