



Taya Kitchen
CULINARY SCHOOL

Southern Style Red Curry with Pork Spare Ribs

Recipe by Chef Taya Meeikeaw

Curry Paste

10	dried red chillies, sliced and soaked in warm water for 10 minutes to soften
30	Thai small red and green chillies, sliced
1 teaspoon	salt
1 tablespoon	black peppercorns
1 tablespoon	galangal, finely chopped
1 tablespoon	lemongrass, finely chopped
1.5 tablespoons	garlic, chopped
1 tablespoon	turmeric, finely chopped
2 tablespoons	shrimp paste, wrapped in foil and grilled until fragrant

Main Ingredients

500 grams	pork spare ribs
5 cups	water
¼ cup	red curry paste
1 teaspoon	salt
4 tablespoons	Thai fish sauce
1 tablespoon	raw sugar

Garnishes

a small handful	kaffir lime leaves
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Method

1. Begin by creating a paste in a mortar and pestle, add dry and fresh chilli, finely pound the ingredients until smooth.
2. Add peppercorns, galangal and lemongrass. Pound to a paste.
3. Finally toss in the turmeric and shrimp paste. Pound until smooth and transfer into a bowl, you will need ¼ cup for the recipe. Store remaining curry paste in the freezer until use.
4. Lightly wash the pork spare ribs and pat dry.
5. Cut into 1 x 2 inch pieces, set aside until use.
6. Bring a pot of water to the boil over medium heat. Add the curry paste and stir well to dissolve.
7. Allow the liquid to come to the boil and stir in the salt and spare ribs. Reduce to low heat.
8. Skim and remove the scum off the curry. Simmer for 20 minutes or until the ribs are just tender and the sauce has thickened.
9. Tear the kaffir lime leaves into the curry and season with fish sauce and sugar. Stir dissolve and remove from the heat. Served with steamed jasmine rice.

Serves: 1 hungry person or 2 light eaters

Preparation & Cooking Time: 30 minutes