

# Duck and Lychee Red Curry

Serves 1 | Active Time: 20 minutes | Total Time: 40 minutes

*Swick*

## Chef's Notes

If you'd like to try and make your own Thai Red Curry Paste, you can find recipes available online or in Thai cookbooks.

### Step 1: Getting it All Ready

You can find all the ingredients in your local Chinese market. I 'cheat' and buy the roasted duck already prepared. It takes hours off the prep time.

### Step 2: The Beginning of Magic

- 1/4 cup coconut cream
- 2 tbsp red cury paste

Put the coconut cream in a wok or saucepan and simmer over a medium heat for about 5 minutes, or until the cream separates and a layer of oil forms on the surface.

Stir the cream if it starts to brown around the edges.

Add the curry paste, stir well to combine and cook until fragrant.

### Step 3: The Savoury Duck

- 1/2 roasted duck, boned and chopped
- 1 3/4 c coconut milk
- 2 tbsp fish sauce
- 1 tbsp palm sugar (you can substitute brown sugar if you want)

Add the roasted duck and stir for 5 minutes.

Add the coconut milk, fish sauce and palm sugar and simmer over a medium heat for another 5 minutes.

### Step 4: The Sweet Vegetables

- 8oz tin lychees, drained
- 4 oz baby tomatoes
- 7 makrut lime leaves, torn in half

Add the lychees and baby tomatoes and cook for 1 to 2 minutes.

Add the makrut lime leaves.

### Step 5: Finishing and Serving

- handful of Thai sweet basil leaves
- 1 long red chili, seeded and finely sliced

Taste, then adjust the seasoning if necessary.

Spoon into a serving bowl and sprinkle with the basil leaves and sliced chili.