



COCONUT AND RED CURRY SAUCE



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Smooth and creamy consistency in seconds
- Sauce can be kept warm in a water bath without danger of breaking



15



easy

INGREDIENTS FOR 10 PORTIONS

450 g	QimiQ Cream Base
40 g	Vegetable oil
30 g	Garlic, minced
75 g	Spring onion(s), thinly sliced
120 g	Curry paste
375 g	Coconut milk
30 g	Asian fish sauce
12 g	Jalapeno peppers, brunoise
30 g	Cilantro, finely chopped
	Sea salt
	White pepper

METHOD

1. In a small sauce pot or wok style pan, heat the oil. Add the garlic, spring onion and cook for 1.5 minutes.
2. Add the curry paste and toast for 2 minutes, stirring constantly.
3. Pour in the QimiQ Cream Base (previously QimiQ Sauce Base), coconut milk, fish sauce and bring to a slight boil. Continue to cook until the desired consistency is reached.
4. Pull off heat, add the jalapeno peppers, coriander and season to taste. Make sure you mix the sauce well.