



# 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

<b>450 g</b>	QimiQ Cream Base
<b>40 g</b>	Vegetable oil
<b>30 g</b>	Garlic, minced
<b>75 g</b>	Spring onion(s), thinly sliced
<b>120 g</b>	Curry paste
<b>375 g</b>	Coconut milk
<b>30 g</b>	Asian fish sauce
<b>12 g</b>	Jalapeno peppers, brunoise
<b>30 g</b>	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.