

CRAB CURRY WITH BETEL LEAVES



INGREDIENTS

- Crab meat 100g
- Coconut milk 200g
- Betel leaves (Cha-plu leaves) 30-40 leaves
- Fish sauce 1 tbsp
- Oyster sauce 1 tbsp
- Sugar 1 tbsp
- Salt ¼ tbsp
- Red curry paste 1 tbsp
- Vegetables oil 1 tbsp

METHOD

- Heat vegetables oil in wok, add red curry paste, stir-fry for 1 minute or till you get smell from it.
- Pour the coconut milk in to the stir-fry red curry and simmer it for 3-5 minutes. Now you can add betel leaves or Cha-plu leaves, a pinch of salt, fish sauce, oyster sauce, and sugar the flavor as you like simmer one more time for 2-3 minutes.
- Add crab meat just a half and the rest keep it for on top the curry later.
- Served with Thai rice noodles or Vermicelli noodles and assorted vegetables.