

CURRY ON LIKE A PRO

*With*

**SHEMIN'S**

*Fresh Herb*

**THAI RED CURRY PASTE**

*Quick & easy for Thai favourites  
Curries, marinades and many more...*



*Recipe Book*



## SHEMIN'S

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Cooking with our authentic and fresh Thai red paste is such a joy, the amazingly vibrant colours of the food and beautiful aromas that fill the kitchen are guaranteed to get your mouth watering!

Remember by using a paste, you open up so many possibilities that allow you to cook all sorts of different dishes and our Thai red recipe book has some of our favourites, all easy to make with huge amounts of flavour.

So grab a pot of our Thai red and fire up the hobs, the true taste of Thailand awaits!

*Shemin*

Say hello! Get in touch and tell us about your adventures with Shemins!



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[Shemin's Curry Paste](https://www.youtube.com/Shemin's%20Curry%20Paste)



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# CURRY TIPS

## *Thai Red Curry Paste*

- Our curry paste is made using only fresh herbs and spices. As a result, the flavour and the heat will naturally vary a little from season to season, and batch to batch. So, how much curry paste should you add? It's all a matter of taste, a little less curry paste for mild, or you can mix in some extra fresh chopped red chillies for a hotter curry.
- Fish sauce, sometimes referred to as the 'salt of Thailand' is used in many Thai dishes instead of salt, as it brings a deeper, rounder taste. However, if you don't have any fish sauce or follow a vegetarian diet, try substituting it for soy sauce.
- Red curry paste works its very best magic with richer and 'warmer' ingredients like butternut squash and pumpkin, and red meats like beef, duck and venison.
- Sticky rice is great to use with Thai cooking as it has a chewy texture and a sweet flavour that compliments the cuisine. Thai people like to cook it in such a way that the rice grains remain whole and have a firm, chewy texture. To accomplish this, the rice is soaked for four hours or more so the grains have absorbed the water before cooking.
- When cooking your rice, an easy way to create extra flavour is by adding in a Jasmine teabag.
- Thai food achieves a much deeper taste and sweet flavour using natural sweeteners. Palm sugar has been used in Thai cooking for centuries and has a lower GI than refined sugars. Its lovely caramel flavour and lighter taste makes it a favourite throughout Asia.
- Finish your dishes off with a squeeze of lime juice. This will tone down heat and cut through fat.
- For all our vegetarian customers, you can substitute quorn chicken or mince in the recipes which contain meat.



# CURRY IN A HURRY

## *Thai Red Curry Paste*

Sometimes the best things are the simplest. Our much-loved 'Curry in a Hurry' recipes are a great way to cook delicious, authentic curries in a flash! Add in your favourite ingredients at the last step and in ten minutes you will have a curry bursting with flavour.

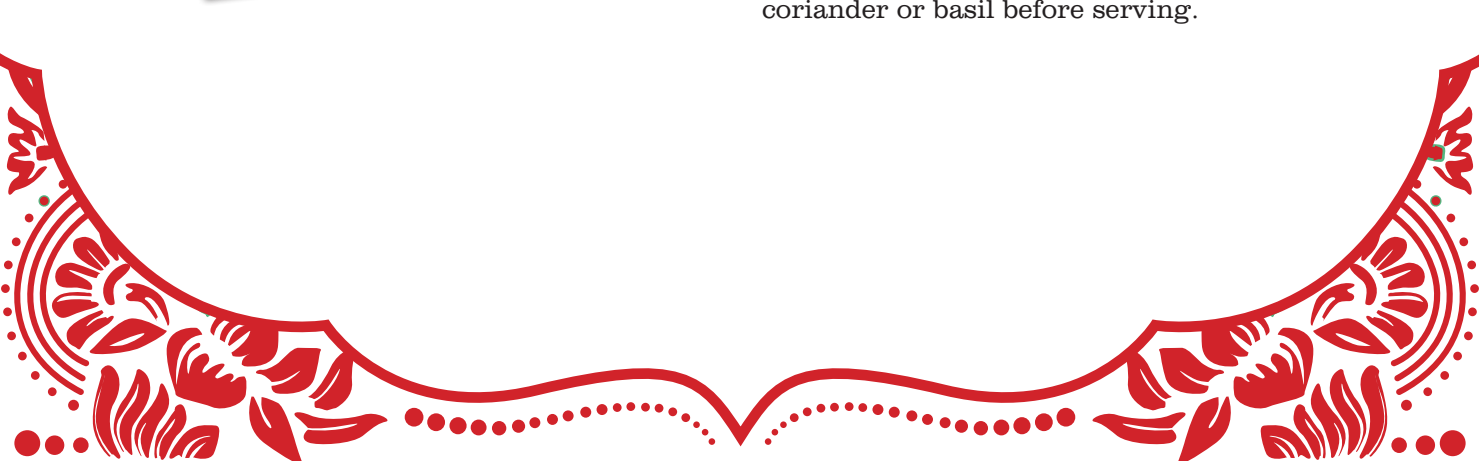


## OUR GREATEST LOVED CURRY IN A HURRY

Serves 6

### Method

1. Take 400ml of coconut milk and add 100g of Shemin's Thai Red Curry Paste with 1tsp palm or brown sugar and 1tbsp fish sauce or soya sauce. Simmer for 4-5 minutes.
2. Add 750g meat or seafood, and simmer until cooked. If the sauce gets too dry, add a little stock or water.
3. Add 150g vegetables like butternut squash, broccoli, courgette, mange tout etc and cook until done.
4. Add lime juice and a handful of chopped coriander or basil before serving.



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# THAI CHICKEN CURRY WITH GROUND PEANUTS

A classic creamy Thai chicken curry. Try adding in different vegetables such as courgettes, mushrooms and small potatoes for variation.



## Ingredients

Serves 6

2 tbsp Cooking oil

750g Skinless, boneless chicken breasts, sliced

100g Shemin's Thai Red Curry Paste

400ml Coconut milk

300ml Chicken stock

2 tbsp Soy sauce

65g Ground peanuts

5 Spring onions, sliced

1 Red pepper, deseeded and sliced

1 Large aubergine, sliced

Chopped fresh coriander, to garnish

## Method

1. Heat the oil in a wok over a high heat. Add the chicken and Shemin's Thai Red Curry Paste and stir-fry for 5 minutes.
2. Add the coconut milk, stock and soy sauce, and bring to boil, reduce the heat and cook, stirring for a further 3 minutes. Stir in the ground peanuts and simmer for 20 minutes.
3. Add the spring onions, red pepper and aubergine, and leave to simmer, stirring occasionally for a further 10 minutes. Garnish with coriander and serve with freshly cooked rice.

# JUNGLE CURRY

A lovely spicy and flavoursome curry with no coconut milk. For this recipe use any meat you like or just vegetables.



## Ingredients

Serves 6

3 tbsp Vegetable oil

100g Shemin's Thai Red Curry Paste

600g Pork tenderloin, beef, lamb or chicken thighs chopped into bite size pieces

600ml Chicken or vegetable stock

2 Small red chillies, pierced for extra heat, chopped, with or without seeds

2 tbsp Thai fish sauce

1 tbsp Palm sugar or brown sugar

400g/14oz Butternut squash, cut into cubes

1 Small aubergine, cut into cubes

50g Frozen petit pois

Handful of French beans, cut into 2.5cm slices

8-9 Cherry tomatoes

1 large Handful of basil, torn

Juice of half a lime

## Method

1. For the curry, place a large wok over a medium heat, add the vegetable oil and then add Shemin's Thai Red Curry Paste. Stir for 1 minute. Add the meat and stir-fry to brown the meat on all sides.
2. Add the chicken stock, chilli, sugar and fish sauce. Bring to boil and reduce the heat to a simmer, cook the meat until just done.
3. Add the butternut squash and aubergines. Cook until tender. Approx 15 minutes.
4. Finally add the chopped long beans, petit pois and cherry tomatoes, and simmer for four minutes. Adjust the saltiness by adding more fish sauce.
5. Stir through the basil and lime juice just before serving. Serve with steamed or boiled rice.

# THAI LAMB CURRY

This curry is one of those that warms you up from the inside. The longer you leave the lamb to simmer, the more tender it becomes.



## Ingredients

Serves 6

2 tbsp Vegetable oil

1 Large onion, sliced

650g Lean boneless leg of lamb, cut into 3 cm cubes

100g Shemin's Thai Red Curry Paste

150ml Coconut milk

1 tbsp Palm or soft brown sugar

1 Large red pepper, deseeded and thickly sliced

150ml Lamb or beef stock

1 tbsp Fish sauce

2 tbsp Lime juice

225g Water chestnuts, drained

2 tbsp Coriander, chopped

2 tbsp Basil, chopped and some for garnish

Salt and pepper

## Method

1. Heat the oil in a wok over a high heat. Then add the onions and stir-fry for 2-3 minutes until soft, then the lamb and stir-fry quickly until browned.
2. Stir in Shemin's Thai Red Curry Paste and cook for a few seconds, then add in the coconut milk and sugar, and bring to boil. Now reduce the heat and leave to simmer for 15 minutes, stirring occasionally.
3. Stir in the red pepper, stock, fish sauce and lime juice then cover and simmer for a further 15 minutes or until the lamb is tender.
4. Add the water chestnuts, coriander and chopped basil, and season to taste with salt and pepper.
5. Transfer to a serving dish and garnish with the remaining basil leaves, and serve immediately with boiled rice.

# THAI PORK CURRY WITH PEPPERS

This fragrant Thai dish is sure to get your taste buds going and is ready in less than thirty minutes. Delicious when served with boiled rice.



## Ingredients

Serves 6

2 tbsp sunflower or cooking oil

1 Onion, roughly chopped

650g Pork fillets or chicken, sliced

100g Shemin's Thai Red Curry Paste

1 Red pepper, deseeded and cut into squares

200g Mushrooms, quartered

400ml Coconut milk

100ml Meat or vegetable stock

2 tbsp Soy sauce

4 tomatoes peeled, deseeded and chopped

Juice of half a lime

A handful of chopped fresh coriander

## Method

1. Heat the oil in a wok or a large frying pan, add the onions, and cook for 2-3 minutes until soft but not browned.
2. Turn up the heat and add the pork or chicken slices to the pan, stir-fry for 2-3 minutes until browned all over.
3. Stir in Shemin's Thai Red Curry Paste and cook for a couple of minutes. Add the red pepper and mushrooms, and stir-fry for a couple of minutes.
4. Pour the coconut milk and stock in to the wok together with the soy sauce. Bring to boil and simmer for 6-7 minutes until the sauce has reduced and thickened.
5. Add the tomatoes, lime juice and coriander, and cook for 1-2 minutes before serving with boiled rice.

# MUSSELS WITH THAI RED COCONUT SAUCE

This is so simple and quick to prepare. Makes a great starter that is best enjoyed with lots of warm crusty bread to mop up the sauce.



## Ingredients

Serves 3-4

1kg Fresh live mussels scrubbed and debearded

2 tbsp Sunflower oil

1 Medium onion, finely chopped

100g Shemin's Thai Red Curry Paste

400ml Coconut milk

120ml Vegetable or fish stock

2 tbsp Fish or soya sauce

2 tsp Palm sugar (optional)

1 Large bunch of fresh coriander or basil, washed and leaves roughly chopped

2 tbsp Lime juice

## Method

1. Put the mussels in a bowl and set aside.
2. Heat the oil in a large frying pan with a lid, over a low heat. Gently fry the onions until softened but not brown, stirring regularly. Add Shemin's Thai Red Curry Paste and cook for one minute while stirring continuously.
3. Pour in the coconut milk, stock, fish sauce, palm sugar, coriander and lime juice. Check the seasoning, bring to a simmer and cook for five minutes. Add the mussels, cover the pan with the lid, and cook until all the mussels have steamed open. Remove the lid after two minutes and turn the mussels with a spoon to ensure even cooking. Cover again and cook for two minutes, giving the pan a good shake now and again. The total time should be a maximum of four minutes.
4. Remove the pan from the heat, and using a slotted spoon, and serve the mussels into a wide warmed bowl. Pour the sauce over the top so that it can be mopped up with some lovely fresh bread.

# THAI VEGETABLE STIR-FRY

A luxurious Thai stir-fry to impress your friends and family and it only takes moments to prepare!



## Ingredients

Serves 6

Salt

225g Dried medium egg noodles

4 tbsp Sesame seeds

2 tbsp Groundnut or cooking oil

1 Bunch spring onions, roughly chopped

2 Carrots peeled and cut into matchsticks

400g Broccoli, cut into florets

2 Red peppers, cut into strips

55g Baby corn, halved lengthways

55g Water chestnuts, drained

100g Shemin's Thai Red Curry Paste

400ml Coconut milk, less if you like your stir-fry dry

1 level tbsp or to taste palm or brown sugar (optional)

1 tbsp Fish sauce (optional)

Juice of 1 lime

## Method

1. Bring a large saucepan of lightly salted water to the boil, add the noodles and cook for 4-5 minutes or until just tender. Drain and return to saucepan. Add the sesame seeds and toss to coat.
2. Heat the oil in a wok and add the spring onions. Stir-fry over a medium-high heat for 1-2 minutes, until the onions start to soften. Add the carrots, broccoli, peppers and baby corn. Add a couple of tablespoons of water. Continue to cook the vegetables until tender but retain bite. Add the water chestnuts.
3. Push the vegetables up the sides of the wok. Add another couple of tablespoons of water to the center and mix in Shemin's Thai Red Curry Paste and fry until it has mixed with the juices at the bottom of the pan.
4. Add the coconut milk, sugar and fish sauce and mix in with the vegetables
5. Add the noodles. Toss together until the sauce is warmed through. Serve with a squeeze of lime.

# AUBERGINE AND CHICKEN CURRY

The perfect go-to curry for a quick and tasty mid-week meal. Ready in minutes and tastes sensational!



## Ingredients

Serves 6

2 tbsp Cooking oil

2 Shallots, finely sliced

100g Shemin's Thai Red Curry Paste

1-2 tbsp Fish sauce

1 tsp Palm sugar

400ml Coconut milk

150ml Vegetable or chicken stock

6 Baby aubergines or 1 large aubergine, cut into chunks

700g Skinless chicken breasts, sliced

150g Green beans, halved

Juice of 1 lime

Handful of fresh basil or fresh coriander, chopped

## Method

1. Heat the oil in a wok or frying pan and fry the shallots for 5 minutes until softened. Add Shemin's Thai Red Curry Paste and fry for 1-2 minutes.
2. Add the fish sauce, palm sugar, coconut milk, stock and the aubergines. Bring to the boil, then reduce to a gentle simmer and cook for 5 minutes.
3. Add the chicken and cook for a further 10 minutes.
4. Add the beans and cook for a further 5 minutes, until soft.
5. Remove from the heat, taste and add more fish sauce if needed, then stir in the herbs and lime juice.
6. Serve with steamed rice and lime wedges to squeeze over.

# THAI PORK SATAY FUSION

When our Indian curry paste is mixed with our Thai paste, the resulting fusion of flavours is similar to a massaman style curry but with extra depth, it is simply delicious. A big thanks to my mum for finding this one out!



## Ingredients

Serves 6

60g Shemin's Indian Curry Paste

40g Shemin's Thai Red Curry Paste

250ml Coconut cream (which is thicker than coconut milk)

4 tbsp Fish sauce

900g Pork tenderloin, pork steaks, chicken or beef

Juice of 1 lime

Bamboo skewers if using (see method)

For the Thai peanut sauce:

30-40g Shemin's Thai Red Curry Paste  
(depending on the spice level you like)

300ml Coconut milk (or more, if needed)

$\frac{3}{4}$  Cup peanut butter

1 tsp Grated palm sugar or to taste

1 tbsp Fish sauce, or to taste

## Method

1. In a large glass bowl, add together Shemin's Indian Curry Paste and Shemin's Thai Red Curry Paste and mix well. Then add in the coconut cream and fish sauce and stir until well combined.
2. Slice the pork into  $\frac{1}{4}$  inch thick slices, each 3 to 4 inches long if you are going to skewer it, or bite sized pieces if not. Combine with the curry paste mixture and let the meat marinate for at least 6 hours or preferably overnight.
3. Soak bamboo skewers in water for 30 minutes.
4. Thread the meat onto the bamboo skewers or lay over foil on an oven tray. Grill or barbecue the meat over a medium to high heat until just done, being careful not to overcook the meat.
5. Squeeze some lime juice over the meat.
6. Serve with our Thai peanut sauce (recipe below).

## Thai Peanut Sauce

1. In a small saucepan, heat Shemin's Thai Red Curry Paste and the coconut milk over medium-low heat. When the coconut milk is simmering, add in the peanut butter and cook until the sauce is thickened, adding more coconut milk if needed.
2. Season with palm sugar and fish sauce to taste. Depending on what kind of peanut butter you use, the amounts may vary. The finished sauce should be sweet and salty with a spicy edge.