

Fragrant Coconut Chicken Curry

30g macadamia nuts
5g coriander seeds
½ cinnamon stick
1 brown onion peeled halved
30g fresh ginger peeled
3 garlic cloves
1-2 red chillies (to taste)
2 lemongrass stalks
30g olive oil
5g palm sugar
400g coconut cream
100g water
1-2 tbsp vegetable or chicken stock paste (or tsp salt) to taste
5 kaffir lime leaves
4 chicken thighs diced
Vegetables sliced/diced (sweet potato, broccoli, carrot, snow peas, capsicum, cabbage – whatever you have on hand)
Lime wedges

Place nuts, coriander and cinnamon into the bowl and dry roast for **5 minutes at 120°/Varoma Speed 1**. Allow to cool for a few minutes then mill on **Speed 9 for 30 seconds**.

Place garlic, ginger, lemongrass, onion and chilli in the bowl and blitz on **Speed 8 for 5 seconds**. Scrape down the sides.

Add oil then sauté for **5 minutes at 120°/Varoma Speed 1**.

Add kaffir leaves, sugar, stock, coconut cream and water. Insert simmering basket and add chicken. Place Varoma on top with your vegetable selection and cook for **20 minutes at Varoma Speed 2**. (you may need to stir chicken after 10 minutes).

When cooked, place chicken and vegetables into your Thermoserver. Blitz the sauce for **30 seconds on Speed 9**. Pour into your Thermoserver over chicken. Leave to rest while you cook rice.

Serve with rice and lime wedges.