

REASONS TO SEASON



Thai Curry Pre-Mix Tofu Curry

How to Season

One part of your Thai Curry Pre-Mix is mixed with four parts coconut milk to create your sauce. This means that the same recipe can be followed whatever your dinner party size.



- 1) Place the desired amount of dry pre-mix in a saucepan and add the desired amount of coconut milk
- 2) Mix your dry pre-mix and coconut milk together using a hand whisk or spoon.
- 3) Pan fry your tofu pieces and boil your chosen veg. This Thai curry pre-mix has been designed to allow convenience in your kitchen at the same time as letting you be creative with your own ingredients.
- 4) Add heat while stirring, you will notice the sauce thickening. If the sauce is too thick for your liking just add some water or more coconut milk for creaminess.
- 5) Once your other ingredients are piping hot, serve on a bed of rice or Pan Thai noodles.