

REASONS TO SEASON



Thai Curry Pre-Mix Prawn Thai Curry

How to Season
The Thai curry base follows a 1 part dry mix to 4 parts coconut milk ratio. 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 (the coconut milk may need a stir in the tin before pouring into the saucepan)
- 2) Mix your dry pre-mix and coconut milk together using a hand whisk or spoon.
- 3) Then add your chosen protein and veg. Again there is no set amount. 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. The illustration shows frozen prawns and frozen green beans
- 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.