

Thai CHICKEN

Makes approx. 500 g

Ingredients

125 mL chicken poaching liquid or chicken stock

125 mL coconut milk

2 tbsp (40 g) Thai red curry paste

4.5 g (4½ x Scoop A) **Shape It**

1 tbsp finely chopped spring onion (white part)

2 tsp finely chopped fresh coriander leaves (or to taste)

250 g poached chicken thigh, cut into rough 1 cm cubes

2 tsp (10 mL) fish sauce (or to taste)

Method

- 1 Prepare a container around 13 cm square by spraying it lightly with cooking spray, or lining it with cling film or baking paper; if using a food mould spray it lightly with cooking spray.
- 2 Place the chicken poaching liquid or chicken stock, coconut milk, curry paste, spring onion, and coriander into a medium saucepan, add **Shape It** and bring to the boil over medium heat. Simmer gently for 1 minute.
- 3 Add the chicken and continue to simmer for 1 minute.
- 4 Empty the contents of the pan into a food processor and puree until smooth, scraping down the sides as required. Season to taste with fish sauce, then pour into the prepared container or mould, press cling film lightly over the surface of the puree to cover (or the lid if using a mould that has one) and refrigerate until set.
- 5 To serve, turn out onto a cutting board, portion as desired and arrange on a plate or platter.

