



Food By Fiat Signature Curry Pastes – How To

Classic Green Curry - How to

- Heat about 2-4 tablespoons of oil (best with coconut oil or light vegetable oil) over medium heat in the pot. Add the classic green curry paste (the whole jar is enough for 6-8 people) and fry until it releases the aroma.
- Add about 2-4 cups of coconut cream (fresh is best if you can*) depending on the number of people you cook for.
- Add stock, you can adjust the thickness and thinness of your curry sauce by altering the amount of stock you put in. However for this curry the amount of stock should be less than or equal to the amount of coconut cream or the curry sauce will be too thin. Then bring it to gentle boil.
- Add torn kaffir lime leaves and season with a pinch of palm sugar & fish sauce (small amount at first, taste and add more if required).
- Add your choice of meat/seafood/tofu into the curry and continue cooking until the protein is almost cooked.
- Then add the vegetables, simmer for further 3-5 minutes until the vegetables are cooked. Taste once more, adjust the seasoning if required. Add the diagonally sliced long red chillies and Thai basil. Serve with steamed jasmine rice or rice noodle.

Aromatic Red Curry – How To

- Heat about 2-4 tablespoons of oil (best with coconut oil or light vegetable oil) over medium heat in the pot. Add the Aromatic Red Curry Paste (the whole jar is enough for 6-8 people) and fry until it releases the aroma.
- Add about 2-4 cups of coconut cream (fresh is best if you can) depending on the number of people you cook for.
- Add stock, you can adjust the thickness and thinness of your curry sauce by altering the amount of stock you put in. However for this curry the amount of stock should not be more than the coconut cream or the curry sauce will be too thin. Then bring it to gentle boil.
- Add torn kaffir lime leaf and season with palm sugar (1-3 tablespoons as a guideline) & fish sauce (small amount at first, taste and add more if required).
- Add your choice of meat/seafood/tofu to the curry and continue cooking until the protein is almost cooked.
- Then add the vegetables, simmer for further 3-5 minutes until the vegetables are cooked. Taste once more, adjust the seasoning if required. Add diagonally sliced long red chillies and Thai basil. Serve with steamed jasmine rice or rice noodle.

Wild Ginger Stir Fry – How To

- Heat the wok over high heat and add 1-2 tablespoons of oil.
- Add Wild Ginger Stir Fry Paste (1 tablespoon for each person) and fry until it releases aroma.
- Add your choice of protein (meat, seafood, mushroom, tofu, etc.) and cook until the protein is almost done.
- Add vegetables, your preferred seasonings (fish sauce, oyster sauce, soy sauce and/or salt) and small amount of stock to moisten, then cook for further 3-5 minutes.
- Taste and adjust the seasoning if required.

*Please keep our curry pastes refrigerated at all time.

*This information is only the guideline, please feel free to adjust it to your preferred cooking methods & taste.