

Beef Pa-Naeng

INGREDIENTS

250 grams coconut milk
160 grams red curry paste
650 grams beef tenderloin, thinly sliced
35 grams fish sauce
30 grams brown sugar or coconut sugar
30 grams finely crushed peanuts or chunky peanut butter
6 grams kaffir lime leaves, finely sliced
20 grams red chili peppers, thinly sliced lengthwise
cooked rice

- Mix the coconut milk with the red curry paste in a sauce pan.
- Heat the mixture and stir occasionally until it forms bubbles.
- Lower heat and continue stirring the mixture until the red oil surfaces.
- Add sliced beef in the hot curry mixture. Raise the heat, add fish sauce and sugar.
- When the beef is almost done, add crushed peanuts.
- Lower the heat and cook the beef until it is done and the sauce becomes thick.
- At this point, more fish sauce and sugar can be added if needed.

The regular taste trend of Beef Pa-naeng is the balance between saltiness and sweetness. Garnish the curry with thinly sliced red chili peppers and Kaffir lime leaves.

Serve with steamed rice.