

Rea Valley

discover the taste!



PORK TONGUE, POTATO & PEANUT CURRY

A rich creamy, peanut, coconut curry

Method - Serves 4

1. Heat the oil in a large pan, add the pepper slices and cook for 5-10 minutes until just tender. Add the curry paste and cook for a few minutes more.
2. Stir in the peanut butter, coconut milk, water and potatoes. Season, bring to a boil, reduce heat and simmer until the potatoes are tender.
3. Now add the cubed pork tongue, sugar, fish sauce and 2tbsp of the lime or lemon juice and heat through.
4. Check for seasoning, adding more lime or lemon juice to taste. Stir half of the chopped coriander into the curry and serve sprinkled with the chopped spring onion and crushed peanuts.

Ingredients

3tbsp vegetable oil
2 red peppers, cored and sliced
3tbsp Thai red curry paste
3tbsp peanut butter
400ml coconut milk
200ml water
500g new potatoes, unpeeled and halved
400g Rea Valley pork tongue, cut into 11/2cm cubes
2tbsp brown sugar
2 ½ tbsp fish sauce
2-3 tbsp lime or lemon juice
Small bunch fresh coriander
50g toasted peanuts, crushed
6 spring onion, finely sliced
Salt and freshly ground black pepper