



*-Master Series Recipes-*  
By Chris Fersch

Category: Savory/International  
Yield: 4gal

Thai Red Curry and Rice

10# Whole Chicken Thighs Skinless 4,535g

2.5 White Onion Julienne 567g

296g Red Curry Paste

1 Whole Green Papaya peeled and medium diced 930g

1.5# Purple Eggplant 597g

.25# Galangal 105g

6.5 Qts Chicken Broth

Steamed Rice:

2.75qts Rice (Jasmine or Basmati)

2.75qts Water

After Pressure Cook:

10 Birds Eye Chili's (Whole) 27g

1.5# Bell Pepper Julienne Red and Green 550g

160oz Coconut Cream

120g Beech Mushrooms (Whole Trimmed)

1.5# Roma Tomatoes (large dice) 940g

10.5 oz Palm Sugar (Chopped) 297g

14oz Fish Sauce 396g

5ea. Limes (Juiced) 145g

140g Lemongrass cut 4 inches and lightly pounded

4g Kaffir limes leaf

Garnish:

40g Cilantro Leaves (Whole or large Chopped)

40g. Thai basil (Budding) 40g

Direction:

1. Sweet onions, chicken thighs and red curry paste until aromatic.
2. Add remaining ingredients of Stock, Green Papaya, Galangal and Purple Eggplant.
3. Do not rinse rice, add water to rice and put pans of rice on inserted racks of Figaro cooking pan. Cook under pressure for 15 Min.
4. After pressure cook is completed lower to a simmer and add remainder of ingredients. Simmer for 5min.
5. When serving garnish with Fresh Cilantro leaves and Thai Basil.