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# THAI YELLOW CAULIFLOWER, SNAKE BEAN <sup>AND</sup> TOFU CURRY

**It's been said before but it's a drum worth beating: home-made curry paste tastes way better than anything you'll ever buy. You just can't get those same snappy flavours unless you grind the ingredients fresh, and it's really easy too. Truthfully, the food processor does all the work for you. Plus, you can make double the recipe and freeze the extra for another time. It will keep in an airtight container in the freezer for 5–6 weeks.**

Serves 4

2 tablespoons peanut oil  
1 onion, finely chopped  
400 g (14 oz/about ½ small) cauliflower, trimmed  
and cut into medium–large florets  
375 ml (13 fl oz/1½ cups) chicken stock  
200 g (7 oz) snake (yard-long) beans, trimmed and  
cut into 3 cm (1¼ inch) pieces  
140 g (5 oz/1 cup) frozen or fresh podded peas  
400 g (14 oz) fried tofu puffs, sliced  
1 x 400 ml (14 fl oz) tin coconut cream  
Steamed jasmine rice, to serve  
70 g (2½ oz/½ cup) unsalted roasted peanuts  
Large handful of Thai basil leaves  
2 kaffir lime leaves, stems removed, finely shredded  
Lime wedges, to serve

## YELLOW CURRY PASTE

1½ tablespoons chopped fresh ginger  
2 lemongrass stems, white part only, chopped  
5 garlic cloves, chopped  
1½ teaspoons ground turmeric  
3 Asian shallots, chopped  
5 large kaffir lime leaves, stems removed, chopped  
4 small red chillies, chopped  
1 tablespoon fish sauce  
1½ tablespoons vegetable oil

**For the yellow curry paste**, mix all the ingredients in a small food processor to a smooth paste. Alternatively, pound everything, except the fish sauce and oil, with a mortar and pestle. then stir in the fish sauce and oil.

**Heat the oil** in a large pan over medium heat. Add the onion and cook, stirring, for 5 minutes until softened. Add the curry paste and cook, stirring, for 3 minutes or until fragrant. Add the cauliflower, stir to coat, then add the stock; the cauliflower won't quite be covered. Place the beans and peas on top and add the tofu, but

do not stir. Bring the stock to a simmer, cover the pan tightly, then cook over medium heat for 12–15 minutes until the vegetables are just tender; they should still have a little bite.

**Add the coconut cream**, season with sea salt and freshly ground black pepper and bring to a simmer. Cook for 3 minutes or until heated through, then divide into bowls with steamed rice. Scatter with peanuts, basil and the shredded lime leaves. Serve with lime wedges.

***Cauliflower is King* by Leanne Kitchen (Murdoch Books, £12.99). Photography by Leanne Kitchen.**