

Peacock Sky Vineyard Recipes



Green Curry vineyard style

Serves 2 for lunch light lunch

Add sautéed prawns (4) or some shredded roasted chicken (1/3 cup) or tofu

Ingredients:

- 1 TBSP Butter
- 1 litre coconut cream
- 2 TBSP Garlic
- 1/2 Courgette
- 2 TBSP Green Curry (powder)
- 1 TBSP Stock
- 1 CUP Water
- Lemon grass
- 2 Chilis

Sauté butter with garlic and courgette until cooked. Add curry, coconut cream, water and stock and mix very well. Once together add the lemon grass and the chili. Cook without it coming to a boil.

Next step: enjoy it.

Cheers,

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