Thai Vegetable Curry

Serves: 32 tastings

From the garden: Pumpkin, potato, broccoli, lemongrass, kaffir leaves, lemon

Equipment:
• Mortar and pestle
• Small stockpot
• Wooden spoon
• Chopping boards and knives
• Measuring cups
• Measuring spoons
• Juicer

Ingredients:
¼ large pumpkin (peeled and cubed)
2 potatoes (cut into cubes)
1 head broccoli (cut into florets)
1 onion (minced)
1 clove garlic (minced)
1 stalk lemongrass
¼ teaspoon ground ginger
1 teaspoon turmeric powder
3 kaffir leaves
1 can coconut milk
Half a lemon juice
6 tablespoons canola oil
⅔ cup water
Salt to taste

Method:
1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Use the mortar and pestle to bruise the lemongrass. Put aside.
3. Heat oil in a small stockpot over medium-high heat.
4. Add onion, garlic and lemongrass and cook until onion is softened.
5. Add ginger, turmeric and kaffir leaves and continue to cook for another minute.
6. Add water, coconut milk, lemon juice, salt and potatoes then bring it to a boil and cook for 5 minutes.
7. Add pumpkin and cook for another 5 minutes.
8. Add broccoli and cook for another 3 minutes.
9. Serve into 5 large serving bowls and serve with a ladle.