

# Chicken Yellow Curry

## Ingredients

- 1 stick of lemon grass
- 2 clove garlic
- 2 clove shallots
- ½ or 1 red chili (depending on your taste)
- 15 g of palm sugar
- Turmeric / curcuma
- Galangal
- Ginger
- 1 tsp. coriander seeds
- ½ tsp. white pepper seeds
- ½ macadamia nut or candle nut
- Salt
- 100 ml Coconut milk (more or less at your convenience)
- 100 ml of water



Serve 2 persons  
Preparation time : 25mn

## Instructions

1. Clean and wash ingredients except seeds and remove the seeds from the red chillies.
2. Put the shallots, garlic, galangal, ginger, turmeric, candle nuts, red chillies, palm sugar salt in a blender. Add the water and blend until you obtain a paste.
3. In a pan, add oil and when the oil is hot, add the paste and the lemon grass. Sauté for 7mn at low heat.
4. Add the chicken. When the chicken obtain a white color, add the coconut milk first, then the vegetables.