SOUTHERN COCONUT CURRY OF MUD CRAB
**SERVES 4**

## INGREDIENTS

- 1 mud crab
- 240ml stock, water or coconut milk
- Pinch of salt
- Pinch of palm sugar
- Lemongrass stalks, bruised
- 3 slices galangal
- Kaffir lime leaves, torn
- 120ml coconut cream
- 2 tbsp southern style yellow curry paste

## METHOD

Clean the crab. Remove the cap and tail. Take out the roe, tomalley and mustard purée, pass then refrigerate wrapped in plastic. Segment the crab meat, scrub clean and set aside. Place the stock in a pot along with the salt, palm sugar, lemongrass stalks, galangal slices and kaffir lime leaves. Add the crab meat and simmer until cooked. Remove and allow to cool before carefully removing the meat from the shell in as large pieces as possible. Set the meat aside and pass the stock. Bring the stock back to the boil and add the coconut cream then simmer for a minute. Work in the curry paste and simmer for a minute or so before adding the prepared roe, tomalley and mustard purée. Set aside until required.

## TO SERVE

Season the stock the palm sugar, fish sauce, vinegar and kalamasi juice then continue to simmer gently until rich, creamy and slightly thick. Pour into a bowl, cover and leave in a warm place for at least 30 minutes. This allows the curry to develop in taste. Just before serving, add the additional coconut cream to the curry, re-season with fish sauce, sugar and citrus. Stir in the crab meat. It should taste hot, salty, rich and creamy with a lingering length of taste. Stir in some of the shredded kaffir lime leaves and bruised scud chilli. Fold in the fresh coconut cream and sprinkle over any remaining kaffir lime leaves.

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David Thompson's recipes
FOUR Asia
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CLEAR SOUP OF ROAST DUCK WITH THAI BASIL AND YOUNG COCONUT
SERVES 8

INGREDIENTS

DUCK SOUP BASE
- Bones of 1 roast duck
- 100g shiitake mushrooms, whole or stalks
- 50g Thai basil stalks
- 2 heads garlic
- 1 handful of ginger
- 5 pandanus leaves
- 1 long white radish
- ½ Chinese cabbage
- 4 pandanus leaves
- ½ star anise
- Salt
- 6l chicken stock

TO SERVE
- 240ml duck stock
- 1 tsp light soy sauce
- 1 tsp oyster sauce
- Pinch of palm sugar
- Pinch of salt
- 4 large fresh shiitake mushrooms
- 3-4 Thai basil leaves
- Pinch minced deep-fried garlic
- 60ml young coconut water, reserved
- 3-4 slices young coconut flesh, cleaned
- Roast duck meat, sliced
- 1 tbsp chopped spring onions
- 2 tablespoons deep fried garlic
- White pepper, freshly ground
- Sesame oil, roasted

METHOD

DUCK SOUP BASE
Remove the meat from the roast duck. Make a stock from the bones, along with the rest of the ingredients. Simmer for at least 2 hours, skimming as required.

TO SERVE
Bring the duck stock to the boil and skim. Season the soup with soy sauce, oyster sauce, palm sugar and salt. Add the mushrooms, simmer gently for a minute, then add basil, deep fried garlic and reserved coconut water. Place the sliced duck meat and young coconut meat in the bowl, pour over the soup. This delicate soup should be salty, slightly sweet from the coconut water with a pleasant aniseed perfume from the basil. Serve sprinkled with the chopped spring onions, ground white pepper, sesame oil and deep-fried garlic.
YELLOW CURRY OF TIGER PRAWNS
SERVES 4

INGREDIENTS

- 475ml chicken stock
- White sugar, pinch
- Chilli powder, pinch
- 115g yellow curry paste
- Fish sauce
- Tamarind water
- Lime juice
- Scud chillies, bruised
- 6 large prawns, cleaned, tail on

METHOD

Bring the stock to the boil then season with the salt, sugar, chilli and tamarind water and then stir in and dissolve the curry paste. Season the curry with the fish sauce, sugar, tamarind water and lime juice. It should taste hot, sour and salty in equal proportion. Throw in a few bruised long scuds. Put to one side for at least 30 minutes to allow the curry to ripen. Add the cleaned prawns and simmer until cooked. Finish by checking and refining the seasoning with extra lime juice, tamarind water, fish sauce and chilli powder. Make sure the flavours are defined and intense.
STEAMED CORAL TROUT WITH BANG RAK YELLOW BEANS AND PICKLED GARLIC
SERVES 4

INGREDIENTS

- 180g cleaned fish
- 2 tbsp light soy sauce
- Oyster sauce, drizzle
- Pinch of white sugar
- Pinch of white pepper, ground
- Deep fried garlic
- Pickled garlic, sliced
- 1 tbsp yellow beans
- 50g ginger, shredded
- 25g spring onions, cleaned
- Asian celery leaves
- Coriander leaves
- Sesame oil
- White pepper

METHOD

Place the fish fillet on a plate. Cover with the soy and oyster sauces, sugar, pepper, yellow beans, pickled garlic, deep fried garlic and half of the ginger. Steam at a low heat until cooked. Cover the fish with the remaining ginger, spring onions, Asian celery leaves and steam for a moment longer before serving with the coriander and sesame oil. Season with the white pepper and serve.