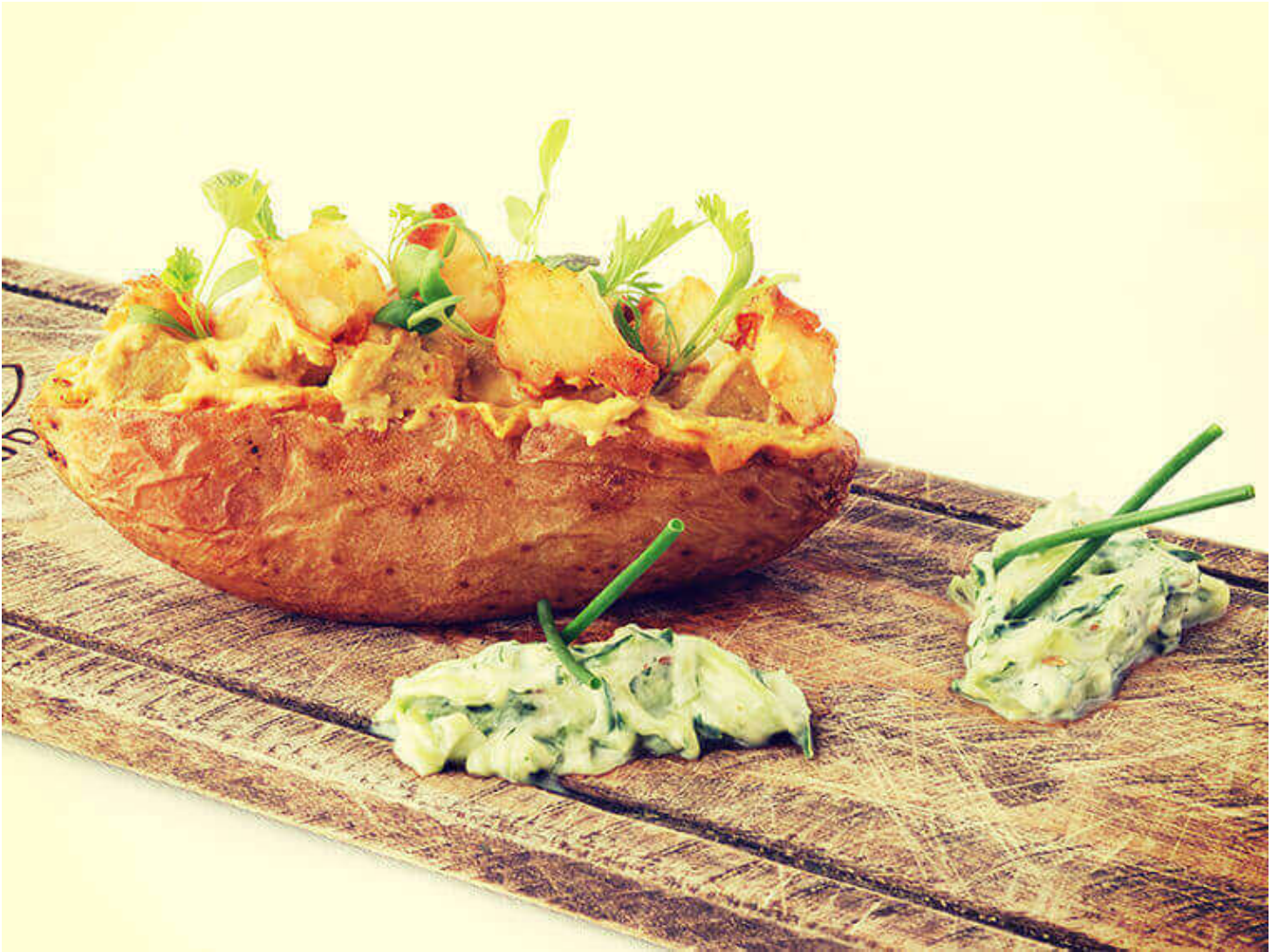


CRISPY POTATO SKINS WITH AUBERGINE AND COCONUT CURRY



Serving: Not Specified

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- **Potato Skins:**

- 4 large potatoes
- 20ml olive oil
- salt and pepper to taste
- **Aubergine and Coconut Curry:**
- 3 red chillies
- 4 garlic cloves
- knob of ginger
- 1 stalk lemongrass
- 1 tbs turmeric
- half tbs chilli powder
- 3 large aubergines (diced)
- 2 tbs olive oil
- 1 tbs sugar
- 1 onion (chopped)
- 1 tbs Thai fish sauce
- 200ml coconut milk
- 100ml veg stock
- **Topping:**
- excess potato
- 80g butter
- 2 sprigs thyme

INSTRUCTIONS

Potato Skins

Wash potatoes. Rub them with olive oil and seasoning.

Wrap them in foil and bake at 180°C for 1 hour.

When cooked, take out the potato with a spoon, so that only the skin is left.

Deep-fry until crispy.

Aubergine and Coconut Curry

Blitz chilli, garlic, ginger and lemongrass to a thick paste and set aside.

Mix turmeric and chilli powder together and rub all over aubergine dices.

Sauté aubergine mixture until brown.

Remove from pan.

Cook the paste for 5 minutes on a low heat.

Add the aubergine to the pan.

Add the fish sauce, coconut milk and stock to the pan.

Cook for 15 minutes.

Topping

Break potato into pieces.

Add butter and thyme.

Bake at 200°C for 20 minutes.

Sprinkle over curry mixture

#PotatoThaiTuesdays #PotatoesSA #ProudlyPotatoes