



# Thai Pork and Pineapple curry - Kaeng Khua Mu Sapparot



We have used our [Rendang](#) blend to create this Thai curry. As the spice blend is not very hot, we have added fresh and dried chillies to give it a bite. Do not be put off by the pineapple - it cooks down to nothing and adds a pleasant sweetness **serves 4-6**

- 1 carton Rendang blend
- 2 tbsp oil
- 500g pork fillet, sliced thinly
- 300ml '[secret sauce](#)'
- 1 block coconut cream with 500ml water
- 1 stick lemongrass, bashed to release the flavours
- 2 tbsp each of soy sauce and fish sauce
- 2 tsp chilli flakes
- 2 tsp shrimp paste (optional)
- 2-3 red chillies, finely sliced
- small tin pineapple pices in juice
- lime juice, to taste



bit spicy

1. Heat the oil in a large pan or wok, and gently fry the spices.
2. Add the meat and brown.
3. Add the 'secret sauce', water, half the coconut block, lemongrass, soy and fish sauces, chilli flakes and shrimp paste, bring to the boil and then simmer for about an hour.
4. Either leave to cool, if preparing in advance, or add the pineapple and remaining coconut cream and continue to cook until the meat is very tender.
5. Add lime juice to taste, and stir in the fresh chillies.
6. Serve with plain rice, fresh coriander and a light side dish, such as our [Asian bean salad](#).