

# Imperial Thai Green Vegetable Curry

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## Ingredients

### For the paste:

6 bird's eye chillies  
3cm piece fresh ginger, chopped  
2 lemongrass stalks, outer leaves discarded, roughly chopped  
6 kaffir lime leaves or finely grated zest of 1 lime  
1 bunch coriander, leaves & stalks roughly chopped, plus extra to serve  
2 shallots, peeled & roughly chopped  
3 garlic cloves, chopped  
1 tsp coriander seeds  
1 tsp cumin seeds  
1/3 tsp turmeric  
Sea salt flakes  
Ground white pepper

### For the curry:

Vegetable oil for cooking  
1 x 400ml tin coconut milk  
1 tbsp fish sauce  
½ a block of creamed coconut  
2 tsp palm or brown sugar  
2 fresh lime leaves  
2 red chillies, deseeded & finely sliced, plus extra for serving  
Handful of Thai basil leaves or 2 tsp Thai basil paste (optional)  
250g purple sprouting broccoli, trimmed  
100g chard, stalks & leaves chopped  
Jasmine rice, to serve  
Squeeze of lime, to serve

## Method

To make the paste, put all the ingredients into a food processor, season with a little salt and pepper and blitz for 3-5 minutes until smooth.

Heat a glug of vegetable oil in a pan, add 3 tablespoons of the curry paste and stir continuously until it smells aromatic. Add the coconut milk and bring to simmering point. Add the fish sauce, creamed coconut, sugar, lime leaves, chillies and

basil leaves or paste (if using). Stir in the broccoli and chard and taste: if the curry is too spicy, add a little more coconut milk. Simmer until the vegetables are cooked.

Scatter over some chopped coriander and chilli slices and serve immediately with some steamed jasmine rice and a squeeze of lime.

Note: If you don't want to make the paste, use a good quality bought one.



### Purple Sprouting Broccoli – Burgundy

Introducing our renowned summer purple sprouting broccoli – a market

leader cherished by UK growers and now available to the world. Experience the unmatched quality and bountiful yields of this single head variety, a true gem for global growers seeking excellence.



### Chard – Delta

A great tasting, Swiss Chard type that distinguishes itself by its large white ribs and smooth leaves.



# Purple Sprouting Broccoli Hollandaise Tart with Smoked Salmon

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## Ingredients

1 jar of ready-made hollandaise sauce  
2 heaped tbsp horseradish sauce  
Zest & juice of ½ a lemon  
1 heaped tbsp fresh dill, finely chopped  
Sea salt flakes  
Freshly ground black pepper  
320g ready rolled puff pastry sheet

1 egg, beaten  
250g purple sprouting broccoli heads, trimmed  
Olive oil, for drizzling  
120g smoked salmon, cut into ribbons (optional)  
Dill fronds, to serve

## Method

Preheat the oven to 200°C/180° fan

In a small bowl, mix together the hollandaise sauce, horseradish sauce, lemon zest, lemon juice and dill. Season with a little salt and pepper to taste and stir again.

Unroll the pastry sheet, leaving it on the baking parchment and place it onto a baking tray. Lightly score a 1cm border around the edge with a sharp knife and brush the border with a little beaten egg. Spoon the hollandaise mixture into the middle of the pastry sheet, spreading it evenly over the pastry to meet the border.

Put the broccoli into a bowl, drizzle with some olive oil and toss well with a little salt and pepper.

Place the broccoli heads on top of the hollandaise, making sure there are no gaps, and put the tart into the preheated oven. Bake for 10 minutes then reduce the temperature to 170°C and cook for a further 15 minutes or until the pastry is golden in colour and the broccoli tender.

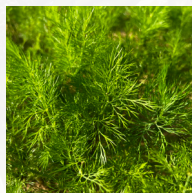
Remove from the oven, scatter with the smoked salmon ribbons (if using) and some dill fronds and serve immediately.



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### Dill –Turku

An exciting Elsoms variety making its debut in the market.

With a resilient root system, and impressive cold tolerance, it offers a lush, bushy appearance with vibrant light green leaves. Turku has a reduced risk of bolting, with exceptional vigour and establishment rate. Its excellent flavour makes it a top choice for both field and pot production.