

Thai Pork Patties with Coconut Curry Sauce and Vegetable Noodles

450g minced lamb
1tbsp Thai red curry paste
Sunflower or vegetable oil for frying
½tsp turmeric and cayenne pepper
1tsp ground cumin
400ml coconut milk
1 heaped teaspoon peanut butter (optional)
Squeeze lemon or lime juice
Salt and freshly ground black pepper
Handful of fresh coriander leaves

For the Vegetable Noodles:

150g medium or fine egg noodles
100g broccoli, cut into florets
1 large carrot, peeled and cut into sticks
100g sugar snap peas
2tbsp soy sauce
4 spring onions, trimmed and chopped
Salt and ground black pepper

Method:

1. Mix the lamb together with the curry paste and season with salt and pepper. Divide into about 14 pieces and roll firmly into little burger shaped patties.
2. Heat the oil in a heavy based frying pan and fry the patties briskly until brown on both sides. Add the turmeric, cayenne and cumin and fry in the pan juices for a minute.
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3. Stir in the creamed coconut and bring to simmering point. Season with salt and pepper. Cover and simmer very gently for about 20 minutes until the patties are cooked all the way through.
4. Meanwhile, bring a large pan of salted water to the boil and add the noodles. Boil for about 5 minutes until almost tender. Add the broccoli and carrots and boil for about 2 minutes, then add the sugar snaps and boil for a minute. Drain, season with salt and pepper and toss together with the soy and spring onion.
5. Stir the peanut butter into the coconut sauce. Adjust the seasoning with lemon or lime juice, salt and pepper and scatter with coriander. Serve together with the noodles.