



Dear audience of *A Pox On Both Your Houses*, Part 3

Below is the email Ryan sent to Conor in preparation for their online dinner date. As you booked tickets for this performance, we invite you to join the boys for dinner on **Thursday 6 August at 7pm.**

Please feel free to cook the same meal and drink the same wine during the show. If you have any dietary specifications please feel free to prepare something you can eat and join in the meal.

See you on Thursday 6 August at 7pm and Bon Appetit!

Love,

The team from *A Pox on Both Your houses*

From: Ryan

Sent: Tuesday, 28 July 2020 12:50 PM

To: Conor

Subject: Here's the menu for our date! Get cooking!

Hi Conor, as promised here are the recipes for tonight's dinner. So start shopping and get cooking.

Can't wait!!!

Ryan

Starter: Crackers and King Island Smoked Cheddar

Wine: Chardonnay, I recommend Xanadu Exmoor Chardonnay

Main: Chicken Curry with a side of wilted greens (a combo of mine and Gordon Ramsey's recipes)

Dessert: Cinnamon and brown sugar poached pears with drizzled cream

Here are the ingredients for the main course. Don't be scared off by how many there are. It's super easy to make and so worth the effort. This recipe is for 6 people, either reduce the ingredients for one or there is enough there to gift it to your entire neighbourhood, lol.

Chicken Curry with a side of wilted greens

FOR THE CHICKEN:

1kg chicken thighs	100ml chicken stock
2 tbsp oil	1 tsp palm sugar (or soft brown sugar)
2 onions, peeled and thinly sliced	2 tbsp soy sauce
Sea salt and freshly ground black pepper	2 tbsp fish sauce
4 kaffir lime leaves	400g green beans, trimmed and cut into 5cm lengths
1 cinnamon stick	Handful of coriander leaves, roughly torn
3 star anise	Broccolini (optional)
400ml coconut milk	

FOR THE CURRY PASTE:

5 garlic cloves, peeled and roughly chopped	5cm piece fresh root ginger, peeled and chopped
4 or 5 long, red chillies, trimmed, deseeded and roughly chopped	4 large shallots, peeled and chopped
3 lemon grass stalks, trimmed with the outer leaves removed and thinly sliced	1 tsp ground turmeric
	2 or 3 tbsp canola or peanut oil

Method

First make the curry paste. Put the garlic, chillies, lemon grass, ginger, shallots and turmeric in a food processor and whiz to a paste. With the motor running, trickle in a little oil and blend well, scraping the sides of the processor several times.

To make the curry, cut the chicken into bite-sized pieces. Heat the oil in a large cast-iron casserole or heavy based pan. Tip in the curry paste and stir over a medium heat for a few minutes until fragrant. Add the onions and cook, stirring frequently, for 5 minutes until they are beginning to soften.

Season the chicken pieces with salt and pepper. Add to the pan and stir to coat them in the spice paste. Add the lime leaves, cinnamon stick, star anise, coconut milk, stock, sugar, soy and fish sauces and bring to the boil. Reduce the heat to a simmer and cook gently for 30 to 40 minutes until the chicken is tender.

Cook your rice, anyway you usually do and at the last-minute steam the Broccolini just to get in those extra greens.

Serving suggestion

Grab a cup and fill it with the cooked rice. Put a plate over it and flip it over. Remove cup to make a little rice 'sand castle'. Pour curry around the rice. Sprinkle coriander on top and put the Broccolini on the side.

Cinnamon and brown sugar poached pears with drizzled cream

750ml (3 cups) water

200g (1 cup, brown sugar)

1 × 7cm cinnamon stick, roughly broken

3 large (about 280g each) pears, unpeeled, cored, cut into thick wedges

Pouring cream, to serve

Method

Combine the water, sugar and cinnamon in a large saucepan over low heat. Cook, stirring, for 2 minutes or until the sugar dissolves. Add the pear and stir to combine. Place a disc of non-stick baking paper on the surface of the pear mixture. Cook, covered, for 10-15 minutes or until the pear is tender. Use a slotted spoon to transfer the pear to serving bowls.

Increase heat to high and bring the syrup to the boil.

Boil, uncovered, for 5-10 minutes or until the syrup thickens slightly.

Serving suggestion

Pour some the syrup over the pears and drizzle the cream on top.

Serve immediately.

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