



## Thai Green Curry Paste

### Ingredients

- 1 tablespoon shrimp paste
- 1 tablespoon coriander seeds
- 1 teaspoon cumin seeds
- 1 long stalk of lemongrass, outer leaves removed and sliced into rings
- 1 inch piece of galangal, peeled (you can use ginger if can't find)
- 10 Thai basil leaves
- 2 coriander roots
- 1 tablespoon black peppercorns
- 1 kaffir lime zest and juice
- 10 green chillies, long
- 8 garlic cloves
- 3 shallots, peeled
- 2 tablespoons oil
- 2 tablespoons fish sauce
- 1 teaspoon salt

### Directions

In a dry fry pan on medium heat, toast the shrimp paste, coriander seeds and cumin seeds until fragrant, about 5 minutes. Set aside.

In a mortar and pestle pound the lemongrass, ginger, Thai basil leaves, coriander roots, lime and peppercorns.

In your Magimix food processor mini bowl place the rest of the ingredients and pulse five times then add the ingredient from your mortar and pestle and blend to form a paste.

Store the concentrate in a sterilised jar. You will only need ½ tablespoon of paste per curry.