

# Home made White curry paste |

**Recipe for 4 servings**

## **Description**

The base of most Indonesian dishes, this base curry paste is adaptable to whatever mood you are in!

## **Note**

White curry paste is the base of most Indonesian dishes. If you are taking the time to make this recipe, make more than you need and freeze the excess. With the base you can make: yellow, green, red or brown curry pastes, the only difference is the aromatic ingredients that you add.

## **Ingredients**

### White curry paste

- 35 Gr Garlic
- 35 Gr French shallot
- 35 Gr Fresh ginger
- 35 Gr Galangal

## **Preparation**

- Preparation time **15 mins**

### White curry paste

Start off by peeling and cutting the french shallots, garlic and ginger. Chop the galangal.

Combine all the ingredients with a bit of water in a food processor. Blend until smooth, add water if necessary.

Transfer the mix to a sauce pot with a drizzle of vegetable oil and cook for roughly 1 hour. Everytime it starts to stick to the bottom add a splash of water.

Set aside

**Bon appétit!**