

Thai green curry paste |

Recipe for 12 portions

Description

Here is a typical recipe from Thailand where you can make your own green curry paste.

Note

The quality of the raw ingredients will make all the difference in the quality of your homemade green curry paste.

Ingredients

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- 1 Tsp Coriander seeds
- 0.50 Tsp Cumin seeds
- 0.50 Tsp Black peppercorns
- 0.50 Tsp Salt
- 10 Gr Galangal
- 30 Gr Lemongrass
- 3 Leaf(ves) Kaffir lime
- 15 Gr Fresh ginger
- 50 Gr Shallot
- 15 Gr Chopped garlic
- 1 Tbsp Shrimp paste
- 1 Tbsp Curcuma
- 2 Unit(s) Jalapeno pepper
- 40 Gr Thai basil
- 30 Ml Lime juice

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**

The mix

Roast the coriander, pepper and cumin seeds.

Then use a mortar, crush the seeds and add ingredients one by one in the order of the recipe.

Make sure you finish with a nice smooth paste.

Bon appétit!