

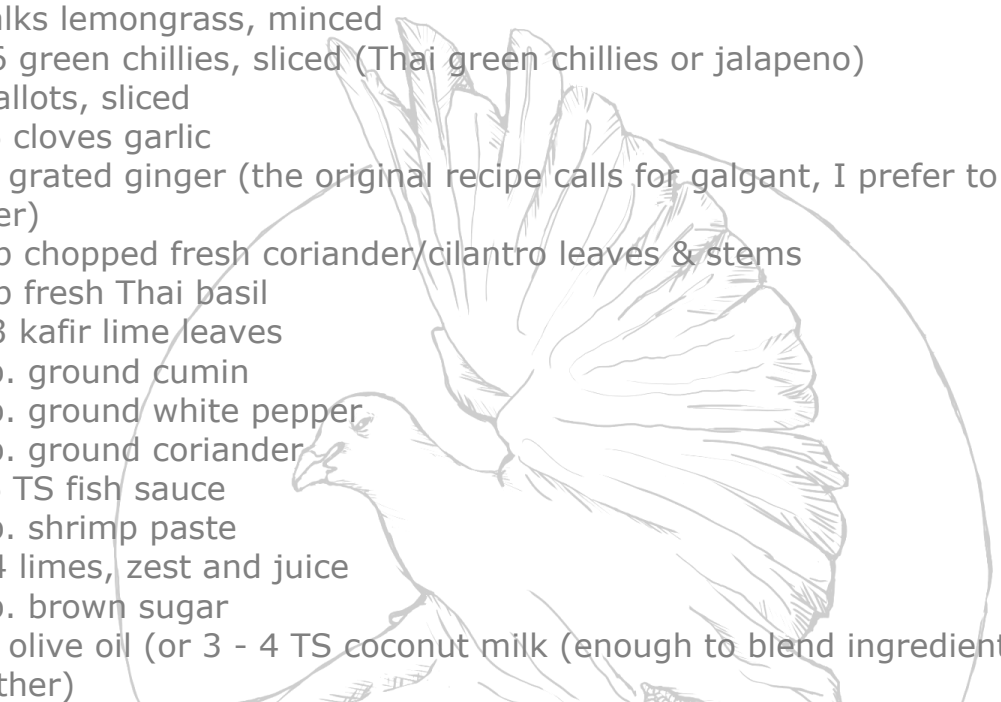
Late Bloomers Thai Green Curry Paste

Thai green curry paste is easy to make and it tastes so much better and fresher than the store-bought stuff.

Store leftover curry paste in the fridge or freeze for future use.

This should give you enough green curry paste for two meals.

Ingredients



2 stalks lemongrass, minced
4 – 6 green chillies, sliced (Thai green chillies or jalapeno)
2 shallots, sliced
4 - 6 cloves garlic
1 TS grated ginger (the original recipe calls for galgant, I prefer to use ginger)
1 cup chopped fresh coriander/cilantro leaves & stems
1 cup fresh Thai basil
2 – 3 kafir lime leaves
1 tsp. ground cumin
1 tsp. ground white pepper
1 tsp. ground coriander
5 - 6 TS fish sauce
2 tsp. shrimp paste
3 – 4 limes, zest and juice
2 tsp. brown sugar
3 TS olive oil (or 3 - 4 TS coconut milk (enough to blend ingredients together))

Method

Roast dry spices in a dry skillet to release the flavours

Place all ingredients in a food processor and blend to a smooth paste

If too salty, add some fresh lime or lemon juice

Add more chilli for more heat

You can bottle up any leftovers, keep it in the refrigerator for up to 2 weeks or freeze.

Tips

For a vegetarian / vegan paste: replace fish sauce and shrimp paste with soy sauce (2 TS) and salt (2/3 to 1 tsp.). Make sure to use a non-colouring soy sauce, as the paste tends to turn into a dirty brown colour instead of the bright green paste.