

Late Bloomers Thai Red Curry Paste

Thai red 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.

Yield: for about 4 meals

Ingredients

4 medium red chillies , cut in half and discard the seeds
4 stalks lemongrass, minced
2 tsp cumin seeds
2 tsp coriander seeds
4 shallots, sliced
4 cloves garlic
1 TS grated ginger
1 TS fish sauce
3 limes grated zest and juice
1 tsp. brown sugar
1 pinch seas salt

Method

Roast dry spices in a dry skillet to release the flavours. Tip them in a mortar and crush as finely as possible

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.

