

INGREDIENTS

- 4 long green chillies (deseeded and chopped)
- 2 birds eye green chillies (chopped)
- 2 shallots (roughly chopped)
- 2 lemongrass stems (trimmed and finely chopped)
- 2-3cm galangal (sliced thinly)
- 4 kafir lime leaves (stem removed, torn)
- 4 cloves garlic (peeled)
- 1 tsp dried shrimp paste (optional)
- 2 tsp lime zest (grated)
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1/4 teaspoon white pepper
- 1/2 teaspoon ground turmeric
- 1-2 coriander roots and stem (if you have it!)
- 1/4 cup coriander leaves (loosely packed)
- 2 - 3 tbsp water (as needed)

INSTRUCTIONS

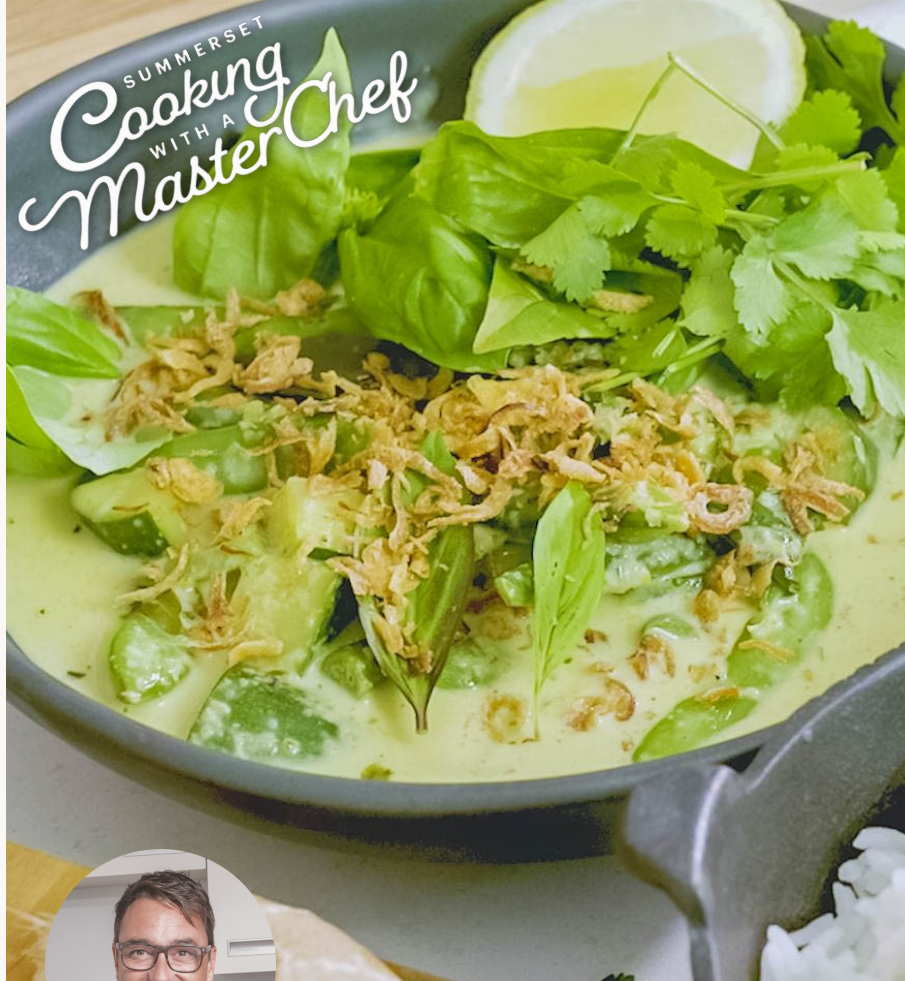
1. Combine all ingredients except water in a powerful blender or food processor
2. Blend to a fine paste, scraping down the sides as you go. Add water as required to help it blend (you may not need any as the herbs and chillis have moisture)
3. Best used immediately. Otherwise, refrigerate for up to 2 days, or freeze for 1 month

TOP TIP

For a store-bought jar of curry paste, simply add these to make it your own:

- 2 large garlic cloves (minced)
- 2 tsp fresh ginger (finely grated)
- 1 tbsp lemongrass paste

Fry off these ingredients until fragrant then add in the store-bought paste and follow its instructions from there.



Thai Green Curry Paste

 makes curry for 4  20 minutes

While there is nothing wrong with a bought curry paste - there is something special about making your own. The flavours it brings to the curry are so fresh and fragrant - and eating it you are guaranteed to feel like you have been transported to Thailand!

Make the effort worthwhile - do a double batch of the paste and freeze the rest for another time.