

CURRY PASTE

for Jackfruit Curry



INGREDIENTS

- 6 spring onions, sliced
- 2 fresh red chili (or more)
- 7-8 whole lime leaves
- 8 cloves garlic
- 2 Tbsp. lemon or lime juice
- 2 cm ginger
- 4 Tbsp. fish sauce
- 1 cup fresh basil/ coriander leaves
- 4 Tbsp. coconut, canola, olive, or other healthy, good-tasting oil
- 4 Tbsp. soy sauce
- 2 tsp. dark soy sauce or kecap manis
- 2 tsp. sugar

Method-

- Cut the chillis finely, dice the garlic finely, cut the spring onions. Grate the ginger
- Cut the lime leaves into very small pieces (with out stalk)
- Cut the basil leaves
- Pound all of this in a mortar and pestle or put in a food processor
- Squeeze lemon or lime
- Add in all other ingredients and combine!