

GREEN THAI CURRY PASTE



INGREDIENTS

Makes 1 ½ cups

- 1 tablespoon coriander seeds
- 1 teaspoon cumin seeds
- 1 teaspoon white pepper corns
- 9 cloves garlic (pressed or finely chopped)
- One 8cm piece galangal or ginger
- 2 Shallots or one red onion
- 2 cup of fresh coriander root (and leaves if you wish)
- 4 tablespoon shrimp paste
- Juice and zest of 2 medium limes
- 6 green chilies- seeded, one or 2 red chilies
- 1 stick lemongrass (minced or finely chopped)
- ½ cup Vietnamese mint, 2 kaffir lime leaves
- 1 ½ teaspoon grated palm sugar / brown sugar

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WHAT TO DO

- Toast the coriander and cumin seeds in a dry frying pan for a few minutes until fragrant.
- Grind these spices with the peppercorns in a large mortar and pestle
- Chop the chilies (without seeds), lemon grass, coriander roots, Vietnamese mint (without stems) and kaffir lime leaves and dice the shallots.
- Grate the garlic and ginger or galangal and zest the limes
- Add in these ingredients in batches and crush in the mortar and pestle until smooth with the shrimp paste and palm grated palm sugar
- Now squeeze in the lime juice
- This smooth paste can be used in all Green curry recipes-

Nearly all of these ingredients can be grown all year in the Darwin region and makes an amazing base to Thai style curries.

The paste can be kept in the fridge for a couple of weeks or frozen. If you don't have a mortar and pestle, you can use a hand whizzer or blender.

If you would like a less hot version- just cut out some chilies and add more herbs. If you are veggie, use seaweed granules, not shrimp paste
Thai coriander can be used in the wet season!