

Balinese red curry paste



INGREDIENTS

Serves 10- 12

- 3 long red chilies- deseeded
- 6 cloves garlic (pressed or finely chopped)
- 3 tablespoon of grated or finely chopped galangal or ginger
- 2 stalks of lemongrass- chopped finely
- One red onion or several shallots- chopped finely
- 2 teaspoons fresh or powdered turmeric
- 6 candlenuts or macadamia nuts
- 6 teaspoons of grated palm sugar
- 4 teaspoons coriander seeds
- One teaspoon black pepper
- 2 tablespoon tamarind paste
- 2 teaspoons salt
- 2 tomatoes- chopped

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WHAT TO DO

- Cut all the ingredients as described and set aside
- Pound all the dry ingredients (which are spices) together
- Now add in the fresh ingredients and finally the tamarind paste and palm sugar and tomatoes and also grind or blend.
- You can use a mortar and pestle or blender/ food processor.



Nearly all of the fresh ingredients can be grown all year in the Darwin region and makes an amazing base to Balinese 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. This is a vegan recipe