

Garam Assam Paste Recipe

(Nyonya Recipe)

Ingredients A:

350g sliced galangal
350g sliced lemon grass (use only the bottom white part)
280g candlenut
450g dried shrimp paste
700g fresh red chilies
1kg onions
40g turmeric powder
30g chili powder or dried chilies ground to a fine paste
700ml oil for frying

Method:

Grind or blend ingredients A to a very fine paste. Pound fresh chilies and onions separately into rough pieces. Combine everything and mix thoroughly until well-blended. Heat an aluminum or iron wok until very hot. Heat oil until smoking hot, add half of the mixture and fry over moderately high heat until oil bubbles through, stirring constantly to prevent paste burning. Add the rest of the paste and keep stirring. Lower heat and keep frying until paste is fragrant and almost dry. Cool completely before packing in 450g packets in plastic bags or containers. Store in freezer for future use.

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