

## Ginger-Garlic Paste Recipe

### Ingredients:

100 g clove of garlic, peeled  
100 g ginger, peeled  
20 g water

### Method:

Blend the above ingredients, using a blender or mini-processor. The paste should be smooth and very fine. Store in a sealed container in the fridge. If you wish to keep the ginger-garlic paste for longer, add 5% vegetable oil and 2% lemon juice as you blend the paste; this improves the keeping quality and lightens the color of the paste. You can always freeze ginger-garlic paste in an ice-cube tray for future use.

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