

Green Masala Paste Recipe

Ingredients:

25 g garlic
50 g ginger root
Water for soaking
125 g fresh green chilies
1/2 tablespoon lemon juice
1 tablespoon salt
1 teaspoon oil

Method:

Soak the garlic and ginger in water for 10 minutes for ease of peeling. Meanwhile, de-stalk the fresh green chilies, rinse and drain. Peel the garlic and scrape the ginger clean of skin with a serrated knife or the edge of a spoon, until shiny and yellow. Rinse both, then dice, removing any dark spots or stems. Slice the chilies into quarters, careful not to touch the sliced chili flesh. (Wash your hands after this step). Mince the chilies in a food processor to a coarse paste, first on low speed, then on high. Add the ginger in batches, then the garlic, mincing until the paste is mostly smooth. Stir the paste every now and again to ensure evenness. Scoop the paste into a mixing bowl. Add the lemon juice and salt, and stir until the salt has dissolved. Add the oil and mix in thoroughly.

Green masala should be an even, glistening, bright green paste with a fresh, pungent chili aroma. Store in an airtight container in the deep freezer, where it will keep for up to one year. Note that because of the masala's salt and oil, it never freezes completely solid, and may be scooped straight from its container.

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