

Mussamun Curry Paste Recipe

(Thai Recipes)

Ingredients:

5 tablespoons oil
4 whole dried long red chili peppers
½ cup chopped onions
½ cup garlic cloves, chopped
1 tablespoon chopped lemongrass
2 slices galangal (lengkuas)
2 shallots
¼ teaspoon kaffir lime skin
2 tablespoons dried coriander powder
1 tablespoon cumin powder
1 teaspoon cinnamon powder
1 tablespoon star anise powder

Method:

Heat a sauté pan and add 5 tablespoons oil on medium heat. Fry chili peppers, onions and garlic until golden brown. Combine fried ingredients and all remaining ingredients in a blender and process until smooth. Store in a jar for future use.

[asian_free_recipes_download]/[asian_free_recipes_download]