

## Rich Red Curry Paste Recipe

### Ingredients:

1 medium-sized onion, peeled and chopped  
6 cloves garlic, peeled  
1 stalk lemon grass, white part only  
1 tablespoon sea salt  
1 x 4 cm piece galangal, peeled  
6 coriander roots, scraped and cleaned  
zest of 2 kaffir limes  
8 long dried red chilies, seeded and soaked  
1 teaspoon roasted shrimp paste  
1½ teaspoons coriander seeds  
1 teaspoon white peppercorns

### Method:

Pound the onion, garlic and lemon grass with the salt in a mortar and pestle to a uniform paste. Place in a food processor. Pound the galangal, coriander roots and lime zest and also add to the food processor. Add to the mortar the chilies and shrimp paste and pound to paste. Transfer to the food processor and blend to a smooth paste. It should smell very fragrant and citrusy. Wet the coriander, drain and dry-roast in a small heavy-based pan or wok until fragrant. Cool and add the peppercorns and grind in a spice or coffee grinder to a fine powder. Stir the spices into the paste and seal in an airtight container. This paste keeps for 7 days in the refrigerator or can be frozen.

[asian\_free\_recipes\_download][asian\_free\_recipes\_download]