

Yellow Curry Paste Recipe

(Nam Phrik Kaeng Ka-ri Recipe)

Ingredients:

3 dried chilies, soaked in hot water for 15 minutes and de-seeded
3 tablespoons chopped shallots
1 tablespoon chopped garlic
1 teaspoon chopped ginger
1 tablespoon coriander seeds
1 teaspoon cumin seeds
1 tablespoon chopped lemon grass (use only the bottom white tender part)
1 teaspoon shrimp paste (belachan)
1 teaspoon salt
2 teaspoons curry powder

Method:

In a wok over low heat, put the shallots, garlic, ginger, coriander seeds and cumin seeds and dry fry for about 5 minutes, then grind into a powder. Into a blender, put the rest of the ingredients and blend to mix well. Add the shallot-garlic-ginger-coriander seed-cumin seed mixture and blend again to obtain about ½ cup of a fine-textured paste. This can be stored in a glass jar in the refrigerator for about 3-4 months.

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