

Green curry paste

Difficulty: Capable cooks

Type: Sauce

Allergy advice: Fructose

Source: Taste.com

Serves: 2-3 batches of curry

From the garden: Kaffir lime leaves,
garlic, chillies, shallots,
Coriander

Equipment	Ingredients
<ul style="list-style-type: none"> • Mortar and pestle • Chopping boards and mats • Cooks knives • Disposable gloves • Food processor • Clean storage jar 	<ul style="list-style-type: none"> • 4 Kaffir lime leaves, coarsely shredded • 4 garlic cloves, thinly sliced • 4 fresh green chillies, thinly sliced (use gloves) • 3cm piece of fresh ginger, peeled and thinly sliced. • 2 stems lemon grass, pale section only, thinly sliced. • 2 French shallots, peeled, halved and thinly sliced. • 1 bunch fresh coriander, coarsely chopped (including roots) • 1Tbsp. water • 1 Tbsp. olive oil

What to do:

1. Prepare all of the ingredients as per the instructions in the ingredients list.
2. Place the kaffir lime leaves, garlic, chilli, ginger, lemon grass, shallots and coriander in a mortar and pound with a pestle until finely crushed.
3. Transfer the mixture to a food processor. Add water and oil and process until a coarse paste forms. You may add a little more oil if too dry.
4. Place the curry paste into a clean storage jar. The paste can now be stored in the refrigerator for up to 1 week.

