

GREEN CURRY PASTE RECIPE

Makes roughly 2 cups of Green Curry paste

Ingredients :

Shallots: 8
Thai Garlic: 15 cloves
Lemon grass: 3 stalks
Galangal: 1 ½ " pc
Fresh Green Peppercorns: 10 pc
Kaffir Lime rind: of ½ a lime
Thai Green chillies: 15
Sweet Basil leaves: 1 cup
Coriander seeds: 1 tbsp
Cumin seeds: 1 tsp
Shrimp paste: 4 tsp

How I did it :

- Dry roast the cumin and coriander seeds in a pan on low heat. This may take about 3-4 mins. Let it cool.
- Finely slice the galangal and shallots. Wash the Thai garlic thoroughly. If using Thai garlic, you can keep the skin. If using any other garlic, peel the skin first.
- Smash the end of the lemon grass stalk with the back of a knife (white in color). Finely slice the white portion, discarding the green stalk.
- Using a mortar and pestle, finely pound the dry roasted coriander and cumin seeds. Take it out and keep aside in a bowl.
- Now pound the galangal and kaffir lime rind until smooth. Add the finely sliced lemon grass and green pepper corns and pound.
- When done, add the green chillies, pound well until a smooth paste is formed.
- Next add the garlic and shallots and pound thoroughly.
- Finally, add the shrimp paste, sweet basil and pound until the mixture forms a fine paste. Green curry paste is ready.
- Paste can be stored in the fridge for a week and in the freezer for a month. Although, I would highly recommend to use fresh paste.

For a vegetarian version, skip the shrimp paste.

Alternatively, you could grind the ingredients in a food processor instead of using the mortar and pestle. Though, I believe that the aromas and flavors that come out in pounding cannot be replicated by a food processor.