

Red Curry Paste



From the Sensenig's Recipe Book

Ingredients

5-10 dried red chillies
10 cloves garlic, chopped
1 tsp chopped galangal
1 tbs thinly chopped lemon grass
1/2 tsp lime zest
1 tsp chopped coriander (cilantro) root
5 black pepper corns
1 tbs roasted coriander seeds
1 tsp roasted cumin seeds
dash of fish sauce
1-2 tsp fermented shrimp paste (kapi)

Preparation

Mix in food processor. Will keep about a month in fridge.

Notes:

Source: