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By Chef user  
1 week ago

?? minhard



Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industry's standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book

## Video Tutorial



## Ingredients

- ingredient
- ingredient
- ingredient
- ingredient

## Instructions

- 1 Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industry's standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make
- 2 Coat the pumpkin in the tasty curry paste flavour. Give it a good couple of minutes to toast the pumpkin a bit!

## Chef's Notes

**Pro Tip:** Thai Red Curry paste – My position on the best Thai red curry is fairly well documented on this website! Maesri is the best – there is just no question – and it's the best value (\$2.10 for a 115g/4 oz). You'll need ~1/2 a can.

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