



Red Curry Paste

Serving: 1

Veg

Ingredients

- 1/4 tsp Coriander Powder
- 1/4 tsp Cumin Powder
- To taste Black pepper Powder
- 1 Red bell pepper, Small size, Seeds removed and chopped
- 2 Red Chillies Whole Or Thai Red Chillies
- 1 Stalk of Lemon Grass, Root and tip trimmed , then Chopped
- Half Inch of ginger
- 2 Garlic, Skin removed
- to taste turmeric powder
- To taste salt
- 1 tsp Lemon Juice
- 1/2 Lemon zest , Zested and juiced
- 1/2 Tsp cooking oil
- 1 stalk of Spring Onion Green, Diced

Preparation Method

- To a food processor or blender, add crushed spices, red bell pepper, red chillies, lemongrass, ginger, garlic, turmeric, salt, lemon juice, lime zest + juice, green onions (or shallot), oil / water.
- Blend / mix until a paste forms, scraping sides down as needed. The lemongrass can be difficult to grind at first, but give it time!
- Store curry paste in a jar in the refrigerator up to 10 days or more. For longer storage, transfer paste to an ice cube tray, freeze, then store in a freezer-safe bag up to 1 month.
- This curry paste is ideal for curries, soups, sauces, salad dressings, and more