

# Red Curry Paste

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Fiery, and flavourful - the basis of many great dishes

## Ingredients

3 dried red chillies 3 small red chillies  
1 slice galangal/ ginger (or both) 2/3 of a stalk of lemon grass  
peel of 2 limes (remove and use the peel only, avoid the bitter white pith)  
1.5 shallots/small red onions  
2 clove garlic  
1 slice of turmeric/ 1 tsp dry turmeric 1/2 tsp salt  
1/4 tsp shrimp paste

Start by finely chopping all the ingredients, as much as possible. Then add them to a heavy stone mortar and grind until a smooth paste is formed and all the aromas have been released.

Curry pastes can be stored in the fridge in a clean container for 7-10 days - but they are best fresh.

THE  
COOKERY

by The Secret Jozi Chef

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