

Red Curry Paste

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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