

# Panaeng Curry Paste

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3 dried red chilli, soaked and finely chopped  
1 slice galangal/ ginger (or both)  
2/3 of a stalk of lemon grass  
1.5 shallots/ small red onions  
Peel of 2 limes  
2 clove garlic  
1 slice fresh turmeric/ 1 tsp dry turmeric  
1/2 tsp roasted coriander seed  
1 tsp crushed, roasted peanuts  
1 tsp peanut butter  
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 stoned 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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