



Thai Red Paste

Cooking Time

On2Cook: 3:30 mins Normal Cooking: 10:30 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients

20 g	Oil
	20 g Oil
235 g	Mix Paste
	50 g Reshampatta Dry Chili Paste
	30 g Kolhapuri Spicy Dry Chili Paste
	30 g Lemongrass Paste
	30 g Galangal Paste
	5 g Kaffir Lime leaves Paste
	50 g Shallots Paste
	30 g Garlic Paste
	10 g Coriander Steam Paste
43 g	Mix Sauce
	10 g Fish Sauce, 10 g Oyster Sauce
	10 g Roasted Coriander Powder
	5 g Roasted Cumin Powder
	5 g White Pepper Powder, 3 g Salt
80 ml	Water
	80 ml Take from a bottle

Total Output:
350 g