



Thai Green Paste

Cooking Time _____

On2Cook: 3:30 mins Normal Cooking: 15 mins

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

Ingredients _____

245 g	Mix Paste
	60 g Thai Spicy Green Chilli
	30 g Lemon Grass, 30 g Galangal
	5 g Kaffir Lime Leaves Paste
	50 g Shallots, 30 g Garlic
	20 g Fresh Coriander Paste
43 g	Mix Sauce
	10 g Fish Sauce, 10 g Oyster Sauce
	5 g Roasted Cumin Powder
	5 g White Pepper Powder, 3 g Salt
	10 g Lemon Juice
20 g	Oil
	20 g Oil

Total Output:
350 g