



## Thai Paste Green

Cooking Time \_\_\_\_\_

On2Cook: 10:00 mins Normal Cooking: 30 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

Ingredients \_\_\_\_\_

160 g Oil

1200 g Paste

70 g Thai Fresh Green Chilli

100 g Fresh Coriander

100 g Fresh Spinach

50 g Fresh Basil, 100 g Galangal

100 g Lemon Grass, 250 g Shallot

15 g Kaffir Lime Leaves

130 g Garlic

60 g Fresh Coriander Stems

145 g Water

50 g Roasted Coriander Seeds

30 g Roasted Cumin Seeds

135 g Sauce

35 g Oyster Sauce, 35 g Fish Sauce

20 g Cumin Powder, 30 g Lemon juice

5 g White Pepper, 10 g Salt

300 ml Water (Auto)

Total Output:  
1500 G