



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
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Total Output:
350 g