



## Thai Paste Red

### Cooking Time

On2Cook: 10:00 mins   Normal Cooking: 30 mins

Accessories: Pan Non Coated (Ss), Silicone Stirrer

### Ingredients

160 g	Oil
1225 g	Paste
	70 g Thai Red Fresh Chilli
	400 g Kasmiri Chilli Paste
	100 g Galangal, 100 g Lemon Grass
	250 g Shallot
	15 g Kaffir Lime Leaves
	130 g Garlic
	60 g Fresh Coriander Stems
	100 g Water
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