



## 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