



Thai Red Paste

Cooking Time _____

On2Cook: 3:30 mins Normal Cooking: 10:30 mins

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

Ingredients _____

- 20 g Oil
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- 235 g Mix Paste
- 50 g Reshampatta Dry Chili Paste
- 30 g Kolhapuri Spicy Dry Chili Paste
- 30 g Lemongrass Paste
- 30 g Galangal Paste
- 5 g Kaffir Lime leaves Paste
- 50 g Shallots Paste
- 30 g Garlic Paste
- 10 g Coriander Steam Paste
- 43 g Mix Sauce
- 10 g Fish Sauce, 10 g Oyster Sauce
- 10 g Roasted Coriander Powder
- 5 g Roasted Cumin Powder
- 5 g White Pepper Powder, 3 g Salt
- 80 ml Water
- 80 ml Take from a bottle

Total Output:
350 g