



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) |

Step 1

● 3:00 mins

1495 g All Ingredients

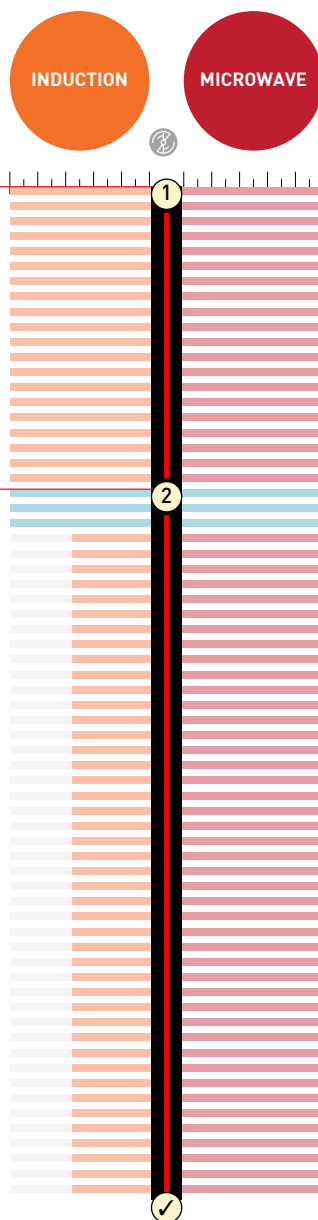
I 100 **M** 100

Step 2

● 7:00 mins

Simmer

I 60 **M** 100



Total Output:
1500 G