

Паста красный карри

Red Curry Paste

- 1 tablespoon dried shrimp paste
- 5 to 6 dried red chillies (about 1/2 cup)
- 3 to 4 shallots
- 2 cloves garlic
- 2 teaspoons grated kaffir lime peel
- 4 stalks lemongrass, bottom thick part only, outer leaves discarded, sliced
- 1 coriander root and stem
- 5 cm (2 in) galangal root, sliced

1. To make the Red Curry Paste, roast shrimp paste over low flame using tongs or aluminium foil.
2. In a wok or frying-pan, dry-fry the dried chillies over low heat until dark and fragrant. When cool, remove stems, discard the seeds and cut the chillies into lengths.
3. In the same wok or frying-pan, dry-fry the shallots and garlic over low heat for 3 to 5 minutes until soft and blistered. When cool, slice and set aside.
4. Grind the lime peel, lemongrass, coriander root and galangal root to a paste in a blender or spice grinder. Add

the roasted chillies, shallots, garlic and shrimp paste. Grind to a smooth paste. This makes about 250 ml (1 cup) of paste. The paste can be stored in an airtight container in the fridge for a month or in the freezer for up to 3 months.

Источники

- The Boathouse Thai Cookbook

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