

Паста зелёный карри

Green Curry Paste

- 2 tablespoons dried shrimp paste
- 1 tablespoon fresh green peppercorns or ½ tablespoon black peppercorns
- 1 tablespoon grated kaffir lime peel
- 2 coriander roots and stems
- 1 stalk lemongrass, thick bottom part only, outer leaves discarded, sliced
- 2 cm (1 in) galangal root
- 5 cloves garlic
- 3 to 4 shallots
- 2 to 3 green bird's-eye chillies

To make the Green Curry Paste, roast the shrimp paste over low flame using tongs or aluminium foil. Set aside. Grind the peppercorns, lime peel, coriander roots, lemongrass and galangal root in a blender or spice grinder until fine. Add the garlic, shallots, chillies and roasted shrimp paste, and grind further to make a smooth paste. This makes about 375 g (1 ½ cups) of paste. The paste can be stored in the fridge for 1 month or in the freezer for up to about 3 months.

Источники

- The Boathouse Thai Cookbook

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