

Homemade Green Curry Paste



A lot of the earlier recipes on this website use store bought curry pastes. I was not that confident a cook to have a go at my own, not really sure why as they are so simple to make and knock the store bought varieties out of the park. For me, there is no going back. I like to make large quantities and then freeze them in portions in zip lock bags, ready for the next meal.

Prep time: 10 Minutes

\$ Low Budget

Makes 3 meal portions

2 tsp of cumin seeds

3 tsp of coriander seeds

4 long green chillies (seeds removed for less heat)

3 cloves of garlic

6 cm piece of ginger, peeled and chopped roughly

8 kaffir lime leaves

2 stalks of lemongrass, white part only and thinly sliced

1 bunch of coriander, roots, stems and leaves very thoroughly washed as a lot of grit can be caught in the stems

3 tbs of peanut oil (veg oil will do)

1 tsp of shrimp paste, crumbled

1 1/2 tbs of brown sugar

4 green onions, roughly chopped

Toast the cumin and coriander seeds in a dry pan until fragrant, approximately 2-3 minutes, but keep an eye on them as they can burn quite quickly.

Place them in a food processor and blitz until finely ground. Add the rest of the ingredients and process until you have a nice fine paste, like a pesto, scraping down the sides to ensure that everything is evenly chopped.

Store in an airtight container for up to 1 week in the fridge or portion into zip lock bags and freeze. I use approximately 2-3 tablespoons for a curry.