

Malaysian Curry Paste

Another winning Curry Paste to add to the basics collection. Fragrant and delicious, my Husband claimed this to be the best dish I ever made and it all came down to a few fresh ingredients whacked in a blender. Too easy ☐

Makes approximately 1 cup

5 cloves of garlic, peeled

2 long red chillies, roughly chopped (seeds removed for less heat)

4cm piece of fresh ginger, peeled and roughly chopped

4 coriander roots and stems, thoroughly rinsed and roughly chopped

2 lemon grass stalks, white part only, finely sliced

4 Asian eschalots, peeled and roughly chopped

1 tbs of ground turmeric

1/4 cup of peanut oil

Place all of the ingredients in a food processor or blender and blitz until you have a fine paste. Perfect for a Curry or Laksa the paste will keep for up to one week in the fridge and months in the freezer.