

# Thai Yellow Curry Paste

The more I cook, the more I want to make things from scratch. A. Because I know exactly what I am putting in it, and B. It is so easy. This fresh, mild and aromatic Thai Yellow Curry Paste can be used in Curries, Laksa or as a rub on chicken, fish or pork. Another advantage.....if you make enough it can be frozen for future meals. No need for jars or tins with goodness knows what in them, this is the real deal!!

Prep time: 10 Minutes

\$\$ Medium Budget

Makes approximately 1 cup

2 lemon grass stalks, white part only and finely chopped

4 Asian eschalots, peeled and roughly chopped (you could use a red onion if unavailable)

4cm piece of ginger, peeled and roughly chopped

4 cloves of garlic, peeled and roughly chopped

6 long red chillies, seeds removed from 3 and roughly chopped

5 coriander roots, washed thoroughly to remove any grit

6 kaffir lime leaves, rolled and sliced

Juice of 1 lime

1 tsp of ground turmeric

1 block of shrimp paste, crumbled (1 1/2 tsp if you have it in a jar and if you can't stand the smell, peg your nose)

2 tbs of peanut oil

Place all of the ingredients in a food processor and blitz until you have a fine paste. Paste will keep covered in the fridge for up to 5 days and in the freezer for 3 months.