

Thai Green Curry - Barry's recipe



Ingredients for paste

2 teaspoons coriander seeds
1.5 teaspoons shrimp paste
4 spring onions chopped
4 large mild green chilies, deseeded and chopped
6 small hot green chilies, deseeded and chopped
2 stalks lemongrass, chopped
½ cup fresh coriander leaves
Grated zest of 1 lime
3 cloves garlic, chopped
3 cm piece fresh ginger, chopped
1 ½ teaspoon salt
Vegetable oil

Method.

Roast the coriander seeds first and then shrimp paste in a dry pan for one minute, then transfer to a mortar or spice grinder and grind to a paste.

Transfer to a blender or processor with a metal blade. Add remaining ingredients { except oil } and grind /blend everything together until very smooth, continue to grind, adding enough vegetable oil to make a smooth thick paste. Pass through a sieve if necessary to remove large bits.

The paste may be used at once or can be kept for up to 1 week in an airtight container in the fridge. To keep the paste for a few weeks, cook/fry in a nonstick pan with 1-2 tablespoons extra oil for three to four minutes, cool and store in an airtight glass container with a layer of oil on top to keep out air.

This recipe is enough for 3-4 curries.