

## **East Javanese Red Spice Paste Recipe (Bumbu Merah)**

### **Ingredients:**

4 tablespoons vegetable oil  
80 g shallots, peeled and sliced  
60 g garlic, peeled and sliced  
200 g red chilies, halved, seeded and sliced  
40 g bird's eye chilies  
20 g ginger, peeled and sliced  
20 g galangal (laos), peeled and sliced  
200 g tomatoes, peeled, halved, seeded and sliced  
Salt to taste  
Ground white pepper to taste  
Lime (calamansi) juice to taste

### **Method:**

Heat oil in a heavy saucepan. Add shallots, garlic, chilies, ginger and galangal. Sauté over medium-low heat for 5 minutes or until ingredients are softened and aromatic. Add tomatoes and sauté for 1 minute more, then remove from heat and leave to cool. Place sautéed ingredients in a stone mortar or blender (processor) and grind into a very fine paste. Season to taste with remaining ingredients, then use as required or store.

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