

## Northern Sulawesi Five-Spice Paste Recipe

### Ingredients:

250 g shallots, peeled and sliced  
120 g garlic, peeled and sliced  
120 g ginger, peeled and sliced  
200 g candlenuts  
10-20 bird's eye chilies, sliced  
3 stalks lemon grass, bruised and finely sliced  
150 ml vegetable oil  
125 ml water  
a pinch of salt

### Method:

Combine all ingredients, except oil, water and salt, in a stone mortar or blender (processor) and grind into a fine paste. Heat oil in a heavy saucepan, then add paste, water and salt. Bring to the boil and simmer until all the liquid has evaporated and paste is shiny. Leave to cool completely before using or storing.

**Note:** The people of northern Sulawesi would use substantially more chilies than indicated in this recipe, making their dishes fiery hot. The clean, crisp flavors of this spice paste is delicious when used with pork, chicken and seafood.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]