

## Red Curry Paste Recipe

### Ingredients:

1 medium-sized red onion, chopped  
5 cloves garlic, peeled  
4 coriander roots, scraped and cleaned  
1 x 4 cm piece galangal, finely sliced  
1 stalk lemon grass, white part only, finely sliced  
1 teaspoon dried prawns (shrimps), soaked in warm water  
50 g smoked trout  
1 tablespoon roasted shrimp paste  
10 long dried chilies, seeded and soaked  
1 tablespoon sea salt  
1 tablespoon white peppercorns, ground

### Method:

Pound the onion, garlic, coriander roots and galangal in a mortar and pestle until a uniform paste. Place in a food processor. Pound the remaining ingredients except the peppercorns to a uniform paste and add to the food processor. Blend to a smooth paste. Mix through the pepper. Store in an airtight container. The paste keeps for 4 - 6 days in the refrigerator. It freezes well.

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