

## **Thai Green Curry Paste Recipe**

**(Thai Recipe)**

### **Ingredients:**

2 large green chilies, minced  
8-12 bird's-eye chilies, green if possible, minced  
3 shallots, peeled and minced  
4 cloves garlic, peeled and minced  
1 tablespoon minced galangal  
2 teaspoons minced coriander root  
2 teaspoons minced coriander stem  
2 teaspoons dried shrimp paste  
1 teaspoon freshly ground coriander  
1 teaspoon salt  
2 kaffir lime leaves, central rib discarded, chopped very finely  
2 stems lemon grass, tender inner part of bottom 3 inch (8 cm) only, thinly sliced  
1 teaspoon grated kaffir lime rind or lemon rind  
1 tablespoon vegetable oil

### **Method:**

Put all the ingredients except the oil in a spice grinder (you will probably need to do this in two batches) and process to a smooth paste, adding a little of the oil needed to keep the mixture turning. If using the paste for some other recipe, transfer to an airtight container and refrigerate for up to 1 week. Alternatively, store in small zip-lock bags in the freezer in two-tablespoon quantities for future use.

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