

GREEN CURRY PASTE

Homemade curry paste is incredibly easy to make and tastes so much fresher and bolder than your usual bought versions. Onion, garlic, and ginger make up the flavour base for this curry paste, then the idea is to customise it with any fragrant herbs and aromatics you may have. A little tip - save any off-cuts of ginger, coriander stems or spare sliced chilli and freeze them until you have enough to make a paste! For a plant-based version, simply use soy sauce instead of fish sauce. You can store the paste in the fridge until ready for use or freeze it for a later date.

(This recipe makes roughly 300g of paste, half the amount is great for a 4-serve curry.)

Ingredients

- 2 shallots (or 1/3 bunch spring onions)
- 2 green chillies
- 40g ginger
- 4 garlic cloves
- 4 kaffir lime leaves
- Lemongrass stalk
- 30g (1 cup) coriander leaves and stems
- 2 tsp ground cumin
- 2 tsp ground coriander
- 2 tbsp soy sauce or fish sauce
- 2 tbsp neutral oil



You will need a blender, food processor or stick mixer for this recipe.

Method

1. Roughly chop shallots, chillies (deseed for less heat), ginger and garlic. Remove stems from lime leaves and roughly chop. Remove stem from lemongrass and slice the stalk.
2. Add all ingredients to a blender and blend until smooth.
3. Place curry paste in an airtight container and smooth the surface. Drizzle with oil to cover. Store in fridge or freeze for a later date.

Use this paste to make a delicious green curry at home! To whip one up, you can add coconut milk, coconut oil, seasonal veg box and protein such as white fish, chickpeas or eggs from the Marketplace.

