Red Curry Paste

Recipe source: The Mother Hubbard Cupboard

Equipment:
- Food Processor

Ingredients:
- 1 Tbs Coriander Seeds
- 2 Tsp Cumin Seeds
- 1 Tsp Black Peppercorns
- 3 Cloves Garlic
- 1 Brown Onion
- 1 Bunch of Lemon Grass (we used green onion leaves)
- 6 Red Chilli
- ½ Bunch Coriander Roots
- 1 Tbsp Kaffir Limes Zest
- 6 Kaffir Lime Leaves
- 1 Tsp Ground Turmeric (we used fresh)
- 2 Tsp Paprika
- 40g Veg Oil
- 10g Shrimp Paste (we used a vegetable paste)

Toast Dried herbs until aromatic
Add all ingredients to Food processor
Blend until combined, Keep in a sealed jar for up to 3 months