

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