

Recipe No. 03/2014

Thai Curry Paste

Today heralds international spice day with most cultures using spices in one way or another. South Africa, having so many diverse cultures and foods, has an interesting array of spices available as trade has become so easy from one country to another. This recipe makes a wonderfully fragrant curry paste which will be used in next week's Beef Phanoeng Curry.

Makes: about 200ml

Preparation time: 5 minutes
Dry roasting time: 10 minutes

Ingredients

1 ½ tbsp cumin seeds
1½ tbsp coriander seeds
½ stick cinnamon
½ tsp whole cloves
½ onion, halved
1 stalk lemon grass, cut into pieces
4cm piece root ginger, cut into pieces
3 cloves garlic
1 – 2 red chillies, de-seeded
Juice and zest of 1 lime
½ tsp turmeric
½ tsp ground nutmeg
1 ½ tbsp paprika
1 tsp fish paste or anchovy paste
1 ½ tbsp soy sauce
2 tbsp fish sauce
5 tbsp tomato puree

Method

- Place cumin, coriander, cinnamon and cloves into TM bowl. Dry roast **10 min/Varoma/spoon speed**. Allow to cool a few minutes.
- Mill **20 sec/speed 9**.
- Add remaining ingredients. Crush **20 sec/speed 8**. Using TM spatula, scrape down sides of bowl. Blend a further **20 sec/speed 10** or until the mixture reaches a fine paste.
- Use immediately or place in ice-cube trays and freeze.



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