

Nasi Goreng Paste

Nasi Goreng became a bit of a staple on my trip to Sri Lanka. It all starts with the paste to give its distinctive flavour.

Planning

serves:	4
prep time:	15 mins
cooking time:	n/a

Ingredients

2 banana shallots, roughly chopped
stalk of fresh lemongrass, chopped
4-5cms fresh ginger, peeled & chopped
2 cloves garlic, chopped
2tsp shrimp paste
2tsp tomato purée
2-3 medium red chillis, seeded if you prefer
1tbs soft brown sugar
25g salted roasted peanuts

Method

Put all the ingredients into a blender/blitzer along with a tablespoon or two of water and blend until smooth.

Store refrigerated in an airtight container until you need it. It should keep for a week or so.