

## Thai Green Curry Paste

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In Thailand, I kept trying other meals but I kept returning to their well known green curry. The term curry is something of a misnomer being borrowed from Indian cuisine by the British. The Thai name refers to a spice paste made from green chillis.

This recipe is a development of a spice mix for a green curry by Nigel Slater. It makes sufficient for two 4-person curries. Main ingredients spiced with this paste can vary according to preference, normally including a meat or fish component plus a vegetable.

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### Planning

serves:	
prep time:	20 mins
cooking time:	

### Ingredients

4 fresh lemongrass stalks  
8 medium-hot green chillies  
4 cloves garlic, peeled and chopped  
5 cm piece fresh ginger, peeled and chopped  
2 shallots, peeled and chopped  
4 tbs fresh coriander stalks, chopped  
1 tsp ground cumin  
1 tsp ground coriander  
zest and juice of 1 lime  
1 tbs Thai fish sauce  
½ tsp ground black pepper

### Method

Remove any outer leaves of the lemongrass that are too coarse before slicing it quite finely. According to taste you can remove some of the seeds from the chillies (seeds and pith are the hot parts) prior to chopping them coarsely. Place the lemongrass and chillies, together with the other ingredients into a blender/food processor. Blitz this lot together, scraping down the sides regularly, until you have a thick paste. (You can add a little water to help slacken it if necessary.)

Cover and refrigerate this until you need it. It will keep for about a week in the fridge.