



## Red Curry Paste

**Yield:** 1 small jar or two uses\* **Difficulty:** 1/5 **Time:** 5 minutes

### Ingredients:

- 1 red onion, quartered
- 1 red bell pepper, roughly chopped
- 1-3 red chillies (depends on heat and personal taste, with or without seeds)
- 4 cloves of peeled garlic
- 1 tbl tomato paste
- 2 ½ tsp curry powder
- ½ tsp ground lemon grass
- ½ tsp cayenne
- ½ tsp ginger (or fresh)
- ½ ground coriander
- ½ tsp cumin
- 1 tsp chili powder
- 1 tsp olive oil
- Salt

### Instructions:

1. Put all the ingredients above except for the salt into a food processor and blend until smooth.
2. Weigh the curry paste and add about 2% salt to the paste to better preserve the fresh mixture. If used immediately season to taste in the dish.
3. Curry paste keeps for about a week in the fridge and a month in the freezer.

\*Fresh curry paste is less concentrated and a little looser than store-bought, therefore you will need a little more.