

## **Thai Green Curry Paste**

### **Ingredients**

1 teaspoon cumin seeds

2 teaspoons coriander seeds

1 teaspoon shrimp paste – check protein content on label

Salt

4 garlic cloves, chopped

5cm piece fresh galangal, chopped

1 tablespoon palm sugar

1 lemongrass stalk, outer layer discarded and finely chopped

5 medium green chillies, deseeded and chopped

Bunch of fresh coriander, roots and stalks washed and chopped

### **Method**

1. Place all ingredients into a bowl and whisk with an electric mixer.