

# Thai green curry paste |

## Recipe for 12 portions

### Description

Here is a typical recipe from Thailand where you can make your own green curry paste.

### Note

The quality of the raw ingredients will make all the difference in the quality of your homemade green curry paste.

### Ingredients

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- 1 Tsp Coriander seeds
- 0.50 Tsp Cumin seeds
- 0.50 Tsp Black peppercorns
- 0.50 Tsp Salt
- 10 Gr Galangal
- 30 Gr Lemongrass
- 3 Leaf(ves) Kaffir lime
- 15 Gr Fresh ginger
- 50 Gr Shallot
- 15 Gr Chopped garlic
- 1 Tbsp Shrimp paste
- 1 Tbsp Curcuma
- 2 Unit(s) Jalapeno pepper
- 40 Gr Thai basil
- 30 Ml Lime juice
  
- Salt and pepper
- Vegetable oil

### Preparation

- Preparation time **30 mins**

#### The mix

Roast the coriander, pepper and cumin seeds.

Then use a mortar, crush the seeds and add ingredients one by one in the order of the recipe.

Make sure you finish with a nice smooth paste.

**Bon appétit!**