

Tracey's Green Curry Paste

Ingredients:

- 1 tsp whole coriander seeds
- 1 tsp whole cumin seeds
- 1 tsp black peppercorns
- 3 tbsp finely chopped fresh lemongrass (or 4 lemon myrtle leaves)
- 2 tbsp finely chopped fresh galangal (or 5-6cm knob of fresh ginger)
- up to 15 fresh green chillies (I used 1 small green "cap mushroom" chilli- extremely hot, not including seeds)
- 8 – 10 garlic cloves
- ¼ cup roughly chopped shallots
- ½ cup of fresh coriander leaves, stalk and roots
- 1 tsp chopped kaffir lime leaves (or lime zest)
- ¼ cup of sweet basil leaves
- 1 tbsp light soy sauce

Grind all the above ingredients into a thick paste without any water. Store in a clean dry container.