

## Tracey's Red Curry Paste

2 birds eye chillis  
¼ red capsicum  
thumb size piece of fresh ginger  
3-4 garlic cloves  
½ med red onion  
3 kaffir lime leaves  
4 lemon myrtle leaves  
2 teas. Coriander seeds  
1 teas cumin seeds  
½ teas black peppercorns  
the zest of ½ lemon  
1 tab soy sauce

Process all ingredients until a paste is formed

notes:- The capsicum gives the red colour, if you used milder chillis, eg Thai long reds, you could use more of them. So instead of the birds eye & red capsicum use up to 10 long Thai red chillis depending on how hot you like it.