

Lloyd Platt & Co. - RECIPE N0.6

LORRAINE KELLY'S FAVOURITE RECIPE

THAI GREEN CURRY PASTE

The green of this curry paste comes from the fresh coriander leaves. Like all plant materials, the natural chlorophyll (green colour) oxidises in the air, fading rapidly on picking and cooking. Although this paste will last for up to a week in the refrigerator, it should be used within two days for maximum impact, colour and flavour. It is best for the clear, hot, sour/sweet curries much beloved of the Thais.

15 green chillies, chopped
4 spring onions or 1 large onion, peeled and chopped
3 cloves garlic, peeled and roughly chopped
1 tablespoon oil
1 tablespoon chopped galangal or ginger
2 tablespoons fish sauce
1 tablespoon sugar
1 teaspoon blachan (shrimp paste) or 2 teaspoons dried shrimps
3 stalks of lemon grass, crushed
1 teaspoon ground coriander
4 tablespoons or 1 bunch of fresh coriander leaves, chopped
Juice and grated rind of 2 limes
3 fresh kaffir lime leaves (optional)

Combine all the ingredients and liquidise or process to a smooth paste in a food processor.

This can be added to any ingredients you like, for example lightly fried strips of breast of chicken or strips of beef, green and red peppers and onions, baby sweet corn or anything else that takes your fancy. Serve with Thai fragrant rice.