

30 minutes

Makes 1¼ cups

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Ingredients:

- 1 garlic bulb, cloves removed
- 4 stalks lemongrass, sliced
- 5-8cm knob ginger, peeled
- 5-8 red chillies, deseeded and roughly chopped
- 2 Tbsp (30ml) tomato paste
- 5 dried lime leaves
- 1 Tbsp (15ml) ground turmeric
- 3 Tbsp (45ml) each coriander and cumin seeds
- Salt and milled pepper
- ¼ cup (60ml) canola oil

Method

1. Combine all ingredients except seasoning and oil in a food processor and blitz until smooth. Season.
2. Heat canola oil in a pan over medium heat and fry paste for 8-10 minutes or until fragrant.
3. Spoon into a jar, cool and seal.
4. Store in the fridge for up to 3 weeks.

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