

FROM THE KITCHEN AT SIBOYA BUNGALOWS



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KRUNG KAENG PENANG 🌶️🌶️🌶️ (*Penang Curry Paste*)

In Thailand most people go to the local curry paste specialist where you buy prepared curry pastes. This was a back breaking chore when the pastes were prepared in a heavy mortar and pestle. Today you can come very close to the same result using a food processor. For the full flavour you should seriously consider the little effort involved in making your own.

Ingredients:

25-30 dried red chillies: shake them to discard the excess seeds. (You can reduce the number of chillies used if you want a milder curry, but I don't recommend going to less than 20 chillies.)

30 mL (2 Tbs) chopped shallots (substitute purple onions)

30 mL (2 Tbs) chopped garlic

30 mL (2 Tbs) finely chopped lemon grass

15 mL (1 Tbs) grated galangal (use regular ginger if you can't find galangal)

5 mL (1 tsp) toasted coriander seeds

30 mL (2 Tbs) chopped coriander (cilantro) root

15 mL (1 Tbs) *kapi* (fermented shrimp paste)

30 mL (2 Tbs) chopped freshly roasted peanuts.

Method:

-- Process together to a finely chopped texture in a food processor. Transfer to a blender and add ONLY ENOUGH oil to allow the mixture to puree. This paste will keep about a month under refrigeration or you can also freeze it. (I put the unused portion in an old ice cube tray and keep in the freezer, for ease of measurement later.

-- The prepared paste should be allowed to mature for two or three days before use to bring out the full flavour.

Note: It is better to make the paste milder than to use less than about 2 tablespoons in the final recipe