

Tom Yum Paste

 makes 1 cup  30 minutes

Use this vegetarian paste as a Tom Yum soup base, add it to stir fries, or use it as a marinade for chicken and seafood.



250g fresh chillies, deseeded, chopped
4 cloves of garlic
7 kaffir lime leaves, stems removed
3cm piece galangal/ginger, grated
2 stalks lemongrass, white part only,
thinly sliced
1 small red onion, peeled & chopped
zest & juice of 2 limes
2 tbsp brown sugar
3 tbsp olive oil
salt to taste

1. Put the chillies, garlic, kaffir lime leaves, galangal, lemongrass, onion, lime zest & juice and sugar in a food processor and blitz. Add a couple of tablespoons of water to loosen the paste if needed.
2. Heat a frying pan and add oil. Add the paste to the pan and cook on low heat for about 20 minutes until the liquid has evaporated and the paste smells very aromatic. Taste the paste and adjust the flavour to your taste by adding salt, more sugar and/ or lime juice.

NOTES

Use milder chillies for a milder tasting Tom Yum paste. Wear waterproof kitchen gloves when preparing chillies. Freeze leftover paste in an ice cube tray and use within 3 months. Any excess ingredients such as galangal, lemongrass and kaffir lime leaves can be frozen and used when required.