

Sri Lankan yellow Curry Paste

Cook time: 30 minutes

Ingredients

1. Handful of curry leaves
2. 5 Thai hot green peppers
3. One whole stick of lemongrass
4. Pinch of cinnamon powder
5. 1 inch piece of ginger
6. 1 tsp of garlic powder
7. 2 tsp of onion powder
8. 1 tsp of turmeric
9. Half a tsp of black pepper
10. 1 tbsp of coconut vinegar
11. 3 tbsp of desiccated coconut flakes
12. 1 tsp of corn starch
13. 1 tbsp of pandan leaves dried.
14. 2 tbsp of virgin coconut oil
15. Salt to taste



Preparation

Process everything except coconut oil until smooth with just enough water to make a thick paste. Add coconut oil and process for another minute.

Place a heavy bottomed skillet or a wok on low flame and gently heat tablespoon of coconut oil. Once melted and warm add the paste and gently warm until turns dark green and aromatic. It may only take couple of minutes. It does not need to be cooked thoroughly just warm through to marry the spices together.

Cool completely and store in an airtight container. It stays good up to week in fridge and longer in freezer. To thaw leave it on counter overnight.

Yellow curry paste works well with vegetables. To make a light sauce for a vegetable and lentils, add 2 tablespoons of the paste to can of thick coconut cream and heat through add your vegetable or white fish to the sauce and cook. Adjust the salt.