

Thai green curry paste

Ingredients:

4 teaspoon coriander seeds
2 teaspoon cummin seeds
2 teaspoon white peppercorn
12 small green chilies
2 galangal
8 lemongrass
Peel of 4 lime
12 pieces of cilantro roots
2 teaspoon turmeric
2 shallots
12 pieces of garlic

Directions:

- *Toast coriander, peppercorns and cumin in a pan until light brown in low heat. You'll hear the crackling sound when they're ready. Let the spices cool so they will grind easily.*
- *Grind the spices in a mortar or foodprocessor.*
- *Cut the lemongrass, onion, galangal and chili (without the seeds if you dont want it too hot) into small pieces.*
- *Add all remaining ingredients except the chilies into it and grind to it starts to become a paste, then add the chilies in the end.*