

Nam Phrik Kaeng Kari

Thai Yellow Curry Paste



Yield: apx 1 Cup

Ingredients:

- 2 inch piece Galangal (**Kha**) - small chopped
- 2 Stalks Lemongrass (**Takhrui**) - sliced thin
- 12-15 large cloves Fresh Garlic (**Kratiam**) - rough chopped
- 4 inch piece Fresh Turmeric (**Kha Min**) - small chopped
- 1 Shallot (**Hom Daeng**) - small chopped
- 5-6 Large Fresh Red Thai Chiles (**Phrik Chi Fah**) - small chopped
- 1 Tbs Coriander Root (**Rahgk Pak Chi**)* - minced
- 5 Kaffir Lime Leaves (**Bai Makrut**) - middle stem removed and torn small
- 1 Tbs Cumin Seed (**Yira**) - roasted and ground
- 1 tsp Coriander Seed (**Pak Chi Farang**) - roasted and ground
- ½ tsp Cloves (**Kanphlu**) - roasted and ground
- ¼ tsp Dried Thai Red Chile Flakes (**Phrik Pon**) - roasted and ground
- ½ inch piece Cinnamon (**Opchoei**) - roasted and ground
- 2 tsp Fermented Shrimp Paste (**Kapi**)
- 2 tsp Palm Sugar (**Nam Tan Puek**)
- 2 tsp Fish Sauce (**Nam Pla**)

Preparation:

- 1) Dry roast cumin seed, coriander seed, cloves, red chile flakes, and cinnamon in a small skillet over medium heat for 2-3 minutes or until fragrant - Remove from heat and allow to cool to room temperature - Using a mortar and pestle, spice mill, or coffee grinder, grind into a fine powder - Set aside
- 2) Grind all of the ingredients for the Thai Yellow Curry Paste together in a mortar and pestle one by one, starting with the hardest and working to the 'softest' until a smooth paste is achieved* in the following order:
 1. Galangal and Lemongrass - remove from mortar and set aside
 2. Garlic
 3. Turmeric and Shallot
 4. Thai Chiles, Coriander Root, and Kaffir lime Leaves
 5. Add back the Galangal and Lemongrass and grind until the mix is as fine as you can get it
 6. Roasted and ground spices
 7. Shrimp Paste, Palm Sugar, and Fish Sauce
 8. Continue to pound/grind until all is well mixed and has a consistent smooth texture

* *Coriander/Cilantro root is available at many well stocked Asian markets either fresh or frozen (you may have to ask). If you are unable to find the root, you can substitute coriander/cilantro stems NOT leaves in their place*

** *You can do this in a food processor or blender to save effort and time - Just make sure that you chop the galangal and lemongrass as small as possible, place the galangal and lemongrass in the work bowl along with the shrimp paste and fish sauce and pulse a few times until moving freely, add the rest of the ingredients and blend until smooth scraping bowl as necessary (you may want to add a little water to keep everything moving just don't overdo it; you are making a paste)*