



Nyonya Curry Paste

My Singaporean friend, Audra Morrice, taught me to make this classic curry paste. She explained that it can be tricky making curry pastes in a smaller quantity than this, so it's best to make the full amount then, if you don't need it all, freeze half for a quick meal later. It's a great base for a Nyonya chicken and potato coconut milk curry, vegetable curry, or a classic Singaporean fish head curry.

Makes about 300g



INGREDIENTS

- 15 long dried red chillies (about 15g)
- 1 red onion, chopped
- 2 long red chillies, seeded and chopped
- 1 tablespoon grated galangal
- 2 teaspoons grated turmeric
- 2 teaspoons grated ginger
- 3 cloves garlic, chopped
- 3 candlenuts (don't eat raw)
- 2 stalks lemongrass, white part finely chopped
- 1 teaspoon belacan, toasted
- 1/3 cup vegetable oil
- 2 tablespoon ground coriander

METHOD

1. Seed dried chillies and soak in warm water for 30 minutes.
2. Drain, squeeze to remove excess water and chop finely.
3. Place in a food processor with onion, fresh chilli, galangal, turmeric, ginger, garlic, candlenuts, lemongrass and belacan and blitz to form a fine paste.
4. Place oil in a saucepan, add Curry Paste and place over medium heat and cook, stirring often for 8–10 minutes, until oil starts to separate; towards the end of the cooking time, you'll need to stir almost constantly.
5. Add coriander and cook, stirring often, for a further minute or 2, until aromatic.
6. If not using all of the paste, remove it from pan, separate half, set aside to cool, then freeze for later use.
7. Return remaining paste to the same pan to make your curry.