

# Penang curry Paste

Thai Penang curry can be made with beef, chicken or Pork. Penang curry (also known as 'Penang' like the Northern Malaysian state) carries with it amazing flavors and aromas - you'll find references to Malaysia, India, and Burma. With a unique blend of homemade spices and herbs, this Penang Curry Paste makes the perfect base for a delicious chicken curry.'

Takes 15 min

Makes about 1 cup

- 1 / 3 cup tomato paste
- 2 brown shallots, finely chopped
- 1 tablespoon grated fresh ginger
- 2 tablespoon chopped fresh garlic
- 1 tablespoon soy sauce
- 2 tablespoons fish sauce
- 1 teaspoon shrimp sauce
- 1 tablespoon paprika
- 1 tablespoon crushed dried chilies
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground cumin
- 2-3 small fresh birds eye chilies
- 1 fresh green chili, seeded and chopped
- 1 /2 teaspoon ground turmeric, optional
- 1/2 teaspoon cinnamon
- pinch nutmeg, pinch cardamom
- 165ml coconut milk or water
- juice and zest of a lime

**Place all the ingredients — into a blender or food processor.**

**Blend until smooth adding a little oil or water if needed**