

Panang Curry Paste

Type: Curry Mix

Serves: 1

Time to Prepare: 10 minutes

Ingredients

3 Thai chilies

1 tsp. of kaffir lime zest

2 tsp. cilantro stalks

8 cloves of garlic, minced

4 medium shallots, minced

1" piece of galangal, minced

2 tsp. lemongrass, minced

¼ tsp. of salt

½ tsp. of whole cumin

½ tsp. of whole white pepper

½ tsp. of whole cloves

½ tsp. of cinnamon

1 star anise

Oil or water

Instructions

Mince the shallots, galangal, garlic, and lemon grass.

Zest the lime.

Grind the dry spices.

Blend all of these ingredients with enough oil or water to get your blender to turn this into a rough paste.

On a medium heat, sauté the paste in 1 tsp. of oil (toasted sesame oil works well) for about three minutes.

Kitchen Equipment

Knife

Cutting Board

Blender

Measuring Spoon

Mortar and Pestle or Spice Grinder

Presentation

Not applicable.

Time Management

If you have a strong blender, you will only need to mince the galangal.

Complementary Food and Drinks

This mix forms the base for many coconut curry sauces and also goes well with peanuts.

Where to Shop

Galangal and Thai chilies are usually only found at Asian markets and while you're there, you may as well pick up the lemongrass and garlic. The spices are best to get in the bulk section at Sprouts.

How It Works

There are a lot of ingredients in a panang curry paste, but they are all balanced against each other to make this complex, pungent base. The garlic and shallots form the bulk of the paste and the chilies give it an intense heat while everything else in the recipe is there to provide some sort of accent.

Chef's Notes

This is probably my favorite Thai curry paste and I will use it by itself as a sauce for veggie burgers!

Interesting Facts

Panang curries tend to be spicier than other Thai curries.

Galangal is called Ka in Thai.