

## Curry Paste - how to make (This is excellent)

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### Ingredients.

- 3 tbsp [Coriander seeds](#)
- 2 tbsp [Cumin seeds](#)
- 1 tbsp [Mustard seeds](#)
- 1 tsp [Fennel seeds](#)
- 1 tsp [Black pepper](#)
- 1 tsp Ground [Turmeric](#)
- 1 tsp Ground [Cinnamon](#)
- 1 tsp [Paprika](#)
- 1 tsp [Salt](#)
- 4 cloves, [Garlic](#) finely grated
- 1 tbsp [Tomato purée](#)
- 4 tbsp [white wine vinegar](#) or [cider vinegar](#)
- 1 or 2 [Dried chillies](#), depending on personal preference



A thumb-size piece of fresh root [Ginger](#), peeled and finely grated

[Vegetable](#) or [Sunflower oil](#), to cover the paste for storing

### Method

1. Put the seeds and peppercorns into a dry frying pan over a medium heat. Cook for about three minutes, stirring often, until the mustard seeds start to pop and the seeds turn golden and aromatic. Tip into a bowl and allow to cool for a few minutes.
2. Add the turmeric, cinnamon, paprika and dried chillies to a pestle and mortar. Add the cooled toasted spices and grind everything together into a fine powder. Add the salt.
3. Add grated ginger, garlic, tomato purée and white wine vinegar and mix well to make a paste.
4. Use immediately, or spoon the paste into a jar, cover with a layer of oil, seal with a lid and store in the fridge for up to a week.

### Recipe Tips

Tablespoon sized portions of the paste can be spooned into ice-cube trays and stored in the freezer for up to three months.