

Korma curry paste

Ingredients

- 2 Cloves Of Garlic
- A Thumb-Sized Piece Of Fresh Root Ginger
- ½ tsp Cayenne Pepper
- 1 tsp Garam Masala
- ½ tsp Sea Salt
- 2 tsp Groundnut Oil
- 1 Tbsp Tomato Purée
- 2 Fresh Green Chillies
- 3 Tbsp Desiccated Coconut
- 2 Tbsp Ground Almonds
- A Small Bunch Of Fresh Coriander

Spices for toasting

- 2 tsp Cumin Seeds
- 1 tsp Coriander Seeds

Method

See How to make a curry paste document