

Tikka Masala paste

Ingredients

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

Spices for toasting

- 1 tsp Coriander Seeds
- 1 tsp Cumin Seeds

Method

See How to make a curry paste document