

Vindaloo paste

Ingredients

- 2 Cloves Of Garlic
- A Thumb-Sized Piece Of Fresh Root Ginger
- 4 Dried Red Chillies
- 1 Tbsp Turmeric
- ½ tsp Sea Salt
- 3 Tbsp Groundnut Oil
- 2 Tbsp Tomato Purée
- 2 Fresh Red Chillies
- A Small Bunch Of Fresh Coriander

Spices for toasting

- 1 tsp Black Peppercorns
- 4 Cloves
- 2 tsp Coriander Seeds
- 2 tsp Fennel Seeds
- 1 tsp Fenugreek Seeds

Method

See How to make a curry paste document