



Thai Curry Ingredients

For the paste

- 2 to 3 decent sized shallots,
- 3 or so splashes of Soy sauce/tamari (GF),
- (vegetarian) fish sauce - optional
- a teaspoon or so of sugar - demerara or brown is best.
- a 1/4 to 1/3 creamed coconut (some of it was kept aside for making coconut milk), you can use coconut milk from a can.
- juice of half a lime,
- some ginger (or galangal if you can find it).
- 2 chillies but that depends on the strength,
- 3 lime leaves
- 1/2 a lemongrass stalk.
- I put 1 clove of garlic in the paste and added some into the curry (I have no limits on garlic).

And the rest

- Any veg you want to use in the curry.
- Rice or noodles