

ฝรั่ง PAYST LONDON



Handmade Premium Thai Green Curry Paste 100g

INGREDIENTS

(Allergens bold/italic/underlined) Green birdseye chilli, long green chilli, Thai shallot, peeled garlic, young lemongrass, young galangal, coriander root, red turmeric, kra chai, makrut lime zest, gapi (shrimp paste), coriander seeds, cumin seeds, mace, white peppercorns, salt, fish sauce, palm sugar

DIRECTIONS

Serves 2

Heat and stir the paste in a saucepan for 2 minutes in hot oil. Add 300g meat/fish, 300g of vegetables and 400ml of coconut milk. Simmer for 20 minutes. Serve with rice.

NUTRITION



Energy 94kcal/100g Carbohydrate 19.8g/100g Sodium 0.9g/100g Salt 2.2g/100g Fat 1.0g/100g of which saturates 0.4g/100g Protein 3.6g/100g Fibre 5.0g/100g Total sugars 14.4g/100

STORAGE

Keep refrigerated. Fresh produce. Once opened, use immediately.

Please note that the fresh 100g pastes are chilled and will need to be refrigerated on arrival. We make the pastes fresh every week and they will arrive with an 8 month refrigerated shelf-life.

Suitable for home freezing.

May contain traces of nuts.

Not suitable for vegetarians.

Gluten free.