

Thai  
Taste

Our Red Curry paste is authentically produced in Thailand using homegrown, fresh, natural ingredients. Suitable for use with a variety of meats, vegetables or plant proteins. To maximise flavour, marinate first before mixing with coconut milk for a classic Red Curry.



114g e

[www.ThaiTaste.co.uk](http://www.ThaiTaste.co.uk)

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Thai Taste is a registered trademark.

Specially manufactured in Thailand for:  
Empire Bespoke Foods Ltd.  
UK: Middlesex, UB5 6AG  
ROI: Cork, T12 H1XY

SCAN ME  
FOR A RECIPE



VEGAN  
GLUTEN  
FREE

## RED CURRY PASTE



PROUDLY  
MADE IN  
THAILAND

NO  
ARTIFICIAL  
ADDITIVES

### INGREDIENTS:

Fresh garlic, fresh lemongrass, fresh red chilli (18.5%), fresh onion, fresh galangal, salt, palm sugar, rice bran oil, fresh coriander, fresh makrut lime peel, whole spices (cumin, coriander seed, pepper), acid: lactic acid.

Produced in a facility that also processes  
peanuts, nuts, soybean and sesame seeds.

No artificial colours, flavourings  
or preservatives. No MSG.

### Nutritional Information:

Per 100g: Energy 592kJ/142kcal, Fat 4.6g,  
(of which saturates 0.8g), Carbohydrate 22g,  
(of which sugars 7.3g), Fibre 3.9g, Protein  
2.9g, Salt 5.2g.

Nutrition based on contents, not serving suggestion.

Store in a cool, dry place.  
Once opened, keep  
refrigerated and use within  
3 months.  
Not suitable for microwave  
cooking or freezing.

Best Before End: