

Our Yellow 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 Yellow Curry.



PROUDLY  
MADE IN  
THAILAND

## YELLOW CURRY PASTE



NO  
ARTIFICIAL  
ADDITIVES

### INGREDIENTS:

Shallot, lemongrass, red chilli, water, garlic, galangal, salt, curry powder (5%) (coriander seeds, turmeric, clove, nutmeg, star anise), sugar, fresh coriander, fresh turmeric, ginger, cumin, cinnamon.

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 406kJ/97kcal, Fat 0.7g, (of which saturates 0g), Carbohydrate 21g, (of which sugars 6.3g), Fibre 2.7g, Protein 2g, 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:



114g e

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

f @ThaiTasteUK

Thai Taste is a registered trademark.  
Specially manufactured in Thailand for  
Empire Bespoke Foods Ltd.  
UK: Middlesbrough, TS6 6AG  
ROI: Cork, T12 H1XY



SCAN ME  
FOR A RECIPE

