

HOMEMADE CURRY PASTE



Preparation : 5 min - **Resting :** -- **Cooking :** -- **Equipment :** Mill attachment

Ingredients : 1 bowl

- 2 tbsp extra virgin olive oil - 1 tsp cumin seeds - 1 tsp cloves - 2 tbsp mustard seeds - 2 cardamon pods - 2 tsp turmeric - 1 cm fresh ginger - 1 onion - 1 tsp coriander seeds - 2 tsp black peppercorns - 2 tsp five-spice powder - 1 cinnamon stick - 2 tsp Cayenne pepper

1. Grind all the dried spices using the mill attachment for 40 seconds, with the selector turned to 3, to achieve a fine powder. Set aside.
2. Peel and chop the onion. Gently fry the onion in the olive oil over a low heat. Meanwhile, peel and grate the ginger.
3. Add the ground spices and ginger to the onions and continue cooking for a further 5 minutes.

Power Blender ■