

ការិក្ខមាម Red Curry Powder

Recipe

Red curry paste(50g) with 1 cup (200g) of coconut milk and heat until boiling, and 200g of meat and continue cooking. as the meat is done and 100-150g of vegetable, 20g of shallot and 1/cub(100g) of water and cook until the vegetable soften, and sugar, salt and seasoning as needed.

Ingredients:

1. Dried red chili
2. Galic
3. Lemon Grass
4. Galangal
5. Shrimp paste, kaffir lime peel



Made In Cambodia

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