

Panang (พะเนียง) Curry Paste

<http://thedomesticman.com/2012/08/07/panang-พะเนียง-curry-paste/>



*3 large dried red Anaheim chiles
1 tsp toasted coriander seeds or 1 tsp ground coriander
1 tsp toasted cumin seeds or 1 tsp ground cumin
3" lemongrass, chopped
2" galangal, chopped
5 fresh (or dried) kaffir lime leaves
1 tsp shrimp paste
2 cardamom pods
2 small shallots
2 cloves garlic
1 tbsp salt
1 tsp black peppercorns
1/4 cup cashews, chopped
2 tsp water*

The spiciness of this dish will be determined by the chiles you use. I used the mildest chili available (Anaheim chiles, also called California chiles), so that you can add heat as you see fit. A variation of them, New Mexico chiles, are slightly spicier and easy to find as well. If you're looking to add spice to the dish, add a crushed Thai chili or two when you are making the actual curry.

Soak the chiles in water for 30 minutes, then remove the stem and seeds.

Prepare all of your other ingredients, and combine them with the peppers. To make the paste, you could either use a mortar and pestle or something handier, like a food processor. You may need to add a little more water to get the right consistency.

This recipe makes enough for four heaping tablespoons of paste. Store in a tightly-sealed container in the fridge for up to a week.