

Jamie Oliver's 'Easy' Curry Paste Recipes

Korma paste

- 2 cloves garlic
- 1 thumb-sized piece fresh root ginger
- ½ teaspoon cayenne pepper
- 1 teaspoon garam masala
- ½ teaspoon salt
- 2 tablespoons oil
- 1 tablespoon tomato puree
- 1 fresh green chilli
- 3 tablespoons desiccated coconut
- 2 tablespoons ground almonds
- 1 small bunch fresh coriander
- 2 teaspoons cumin seeds
- 1 teaspoon coriander seeds

Rogan Josh paste

- 2 cloves garlic
- 1 thumb-sized piece fresh root ginger
- 75 g jarred roasted peppers
- 1 tablespoon paprika
- 1 teaspoon smoked paprika
- 2 teaspoons garam masala
- 1 teaspoon turmeric
- ½ teaspoon salt
- 2 tablespoons oil
- 2 tablespoons tomato puree
- 1 fresh red chilli
- 1 small bunch fresh coriander
- 2 teaspoons cumin seeds
- 2 teaspoons coriander seeds
- 1 teaspoon black peppercorns

Jalfrezi paste

- 2 cloves garlic
- 1 thumb-sized piece fresh root ginger
- 1 teaspoon turmeric
- ½ teaspoon salt
- 2 tablespoons oil
- 2 tablespoons tomato puree
- 1 fresh green chilli
- 1 small bunch fresh coriander
- 2 teaspoons cumin seeds
- 1 teaspoon brown mustard seeds
- 1 teaspoon fenugreek seeds
- 1 teaspoon coriander seeds

Tikka Masala paste

- 2 cloves garlic
- 1 thumb-sized piece fresh root ginger
- 1 teaspoon cayenne pepper
- 1 tablespoon smoked paprika
- 2 teaspoons garam masala
- ½ teaspoon salt
- 2 tablespoons oil
- 2 tablespoons tomato puree
- 2 fresh red chillies
- 1 small bunch fresh coriander
- 1 tablespoon desiccated coconut
- 2 tablespoons ground almonds
- 1 teaspoon cumin seeds
- 1 teaspoon coriander seeds

Method To make any of the above curry pastes...

1. First peel the garlic and ginger.
2. Put a frying pan on a medium to high heat and add the spices for toasting to the dry pan. Lightly toast them for a few minutes until golden brown. Remove the pan from the heat.
3. Put the toasted spices into a food processor and whiz to a powder.
4. When you've ground them whiz the spices with the rest of the ingredients until you have a smooth paste.
5. Use in the same way as a jar of curry paste. Keeps in an air-tight jar covered with oil or will freeze.