

Kombu Curry Sauce Base

	Recipe serves	Prepared for
Recipe	1	2

	Amount	Scaled amount
Brown Sugar	4 oz	8 oz
Coconut Milk	2 ea	4 ea
Curry paste (green)	10 oz	20 oz
Kombu paste	1 cup	2 cup
Lime juice	1/3 cup	2/3 cup
Garlic (minced)	2 oz	4 oz
Ginger (minced)	5 oz	10 oz
Lemongrass (chopped)	8 oz	16 oz
Fish Sauce	4 Tbsp	8 Tbsp



Instructions

1. In a large stock pot heat oil on medium heat and sweat the garlic, lemongrass and ginger for 5 minutes
2. Stir in the green curry paste, kombu paste and brown sugar
3. Add all the coconut milk and bring the sauce to a simmer for 15 to 25 minutes.
4. After sauce has cooked, strain through a china cap safely into a proper clean cooling container
5. Once sauce is strained, add lime juice and fish sauce and stir slowly
6. Let cool and after its time cooling, store in a proper sealable cambro.

Notes:

This recipe makes 6 quarts.

You'll need #10 cans of coconut milk for this recipe.

Mae Ploy is the best brand of curry paste for this.