

Panang Paste

Serves 1 | Active Time: 1 hour | Total Time: 1 hour

Swick

Chef's Notes

Mace is the thin, red lace-like cover on the outside of the nutmeg. It has a very similar flavor to nutmeg; it's just a bit more delicate. If you can't find mace, you could substitute with a bit of nutmeg.

Take care when handling chilies, as you can burn your skin from the seeds and ribs of the chilies. Wear gloves or thoroughly wash your hands with hot soapy water after chopping.

The paste will keep for quite a few days in the refrigerator or for several months in the freezer.

Preparing Ingredients for Panang Paste

To start the paste, boil the peanuts until very soft. This should take about 45 minutes at a gentle boil.

Remove the seeds from the chilies, leaving a few seeds in if you like more heat. Soak the chilies in a pot of hot water for about 15 minutes.

Add a bit of water to the peanuts, if needed, as the water will boil down quite a bit. In the meantime, toast the cumin, coriander and mace/nutmeg, and set aside to cool.

When the chilies are soft, drain and squeeze out the excess water. Finely chop and set aside. Once the peanuts are soft, drain and set aside to cool completely.

Remove the outer skin and finely chop the galangal. Mince the bottom, white part of the lemongrass. Next, finely chop the garlic, shallot and the root of the coriander.

Step 1: Preparing Ingredients for Panang Paste

- 4 tbsp unsalted raw peanuts (optional)
- 10 dried, long, red chilies
- 1/2 tsp cumin seeds
- 1 tsp coriander seeds
- 1/4 tsp mace (or 1/4 piece of nutmeg, coarsely pounded)
- 1 1/2 tbsp galangal
- 2 tbsp lemongrass
- 2 tbsp garlic
- 3 tbsp shallots
- 1 tbsp coriander root
- 1 tsp makrut lime zest
- 1/4 tsp shrimp paste (omit for plant-based)

Making the Panang Paste

To make the paste, in a mortar and pestle, grind the cumin, coriander and mace/nutmeg until you have a fine powder. Next, grind the chilies along with a good pinch of salt. Scrape down the sides of the pestle from time to time, and pound the chilies until very fine. Add the galangal. Pound each ingredient in fully, before adding the next, adding the lemongrass, garlic, coriander root, shallots, lime zest and shrimp paste (again, omit if plant-based). Finally, grind in the peanuts.

Step 2: Making the Panang Paste

- 1 large pinch kosher salt