

Homemade Thai Chilli Jam

Narm Prik Pow

Recipe by Taya Meeikeaw

Paste

Ingredients

10 grams	small dried chillies, deseeded, sliced (reduce 5 grams if prefer mild heat)
10 grams	long dried chillies, deseeded, sliced
100 grams	fresh garlic, peeled, thinly sliced
100 grams	purple shallots, peeled, thinly sliced
50 grams / half a cup	dried shrimp, soften in warm water and drain, chopped
a quarter of a cup	vegetable oil
+ extra for deep frying	

Seasoning

45 ml / 4 tablespoons	premium fish sauce
65 ml / 4 tablespoons	tamarind extract / concentrate
45 grams / 3 tablespoons	palm sugar

Method

1. In a wok or deep frying pan add vegetable oil for deep frying.
2. Allow the oil to become warm at 160 degrees.
3. Fry the small and large dried chilli in the oil until fragrant and remove onto kitchen paper towel to absorb oil.
4. Repeat the steps until the fresh garlic, purple shallots and dried shrimp has been deep fried.
5. Using a mortar and pestle or a food processor bring the ingredients together into a paste. I prefer a chunky paste to however if you wish for it to be smooth process the ingredients until the desired texture is achieved.
6. In a frying pan or wok add a quarter cup of vegetable oil over medium heat, add the paste with the all the seasonings.
7. Light fry and stir the ingredients together until the seasoning has been absorbed by the paste.

Yields: half a cup

Preparation & Cooking Time: 30 minutes

Storage: Refrigerate for 2 weeks or freeze for 2 months.

