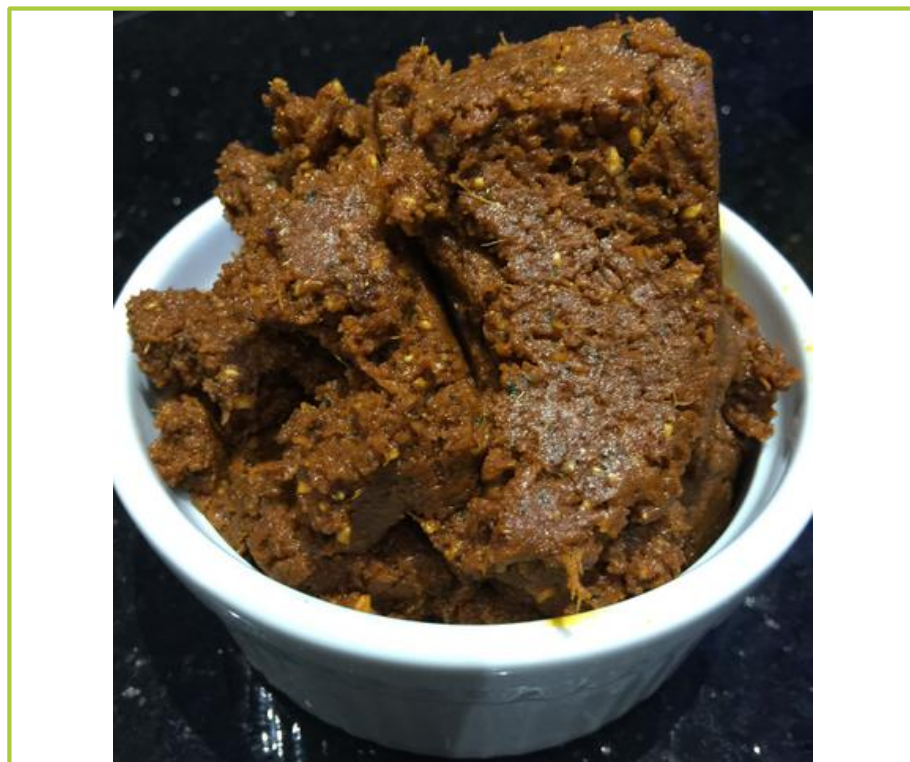


## KORMA PASTE



Category: Soups and Stocks

Created: on 2016-01-29  
 Qualified by: Supercook AUS  
 Suggested by: Badcook  
 Total preparation time:  
 01:15 Minutes

### INGREDIENTS FOR 0 SERVES

<b>1 tablespoon (AUS 20ml)</b>	cumin seeds
<b>55 gram</b>	roasted cashews
<b>60 milliliter</b>	tomato paste
<b>1/4 cup (240 ml)</b>	coriander, fresh
<b>2</b>	garlic cloves, peeled
<b>2 tablespoon (AUS 20ml)</b>	dessicated coconut
<b>1 tablespoon (AUS 20ml)</b>	garam masala
<b>15 gram</b>	ginger cut into rounds/coins
<b>2 teaspoon</b>	ground coriander
<b>2 teaspoon</b>	sweet paprika
<b>2 teaspoon</b>	turmeric
<b>60 milliliter</b>	vegetable oil

### STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).