

# yum! Our top curry pastes

Spice up your life with these vibrant jars of deliciousness!

Tried and tested by the yum! team – they left us feelin' hot! hot! hot!

Here at yum! we love curry, so we spent the last month trying to find the best pastes with the most authentic flavours. Here are six that we love – and hope you do, too!

### Bart's Massaman Thai

Cumin and coriander are the dominant flavours in this tasty Thai paste. It works well with beef, chicken or potatoes.

### Marks & Spencer's Madras

This hot and spicy paste is perfect for a quick and easy dinner for two – if you're really hungry, eat with onion bhajis!

### Waitrose Keralan

This fiery black pepper, coconut and curry leaf paste makes a really authentic flavoured curry, particularly when prepared with Waitrose's Onion Base for Curry.

### Malay Taste Sambal Oelek

This is packed with chillies (seeds 'n'all!) so if you like it hot, you'll love this. It's got a sour edge too, which gives it its authentic Malay flavour.

### Steenbergs' Garam Masala

Rub this spice mix on meat before roasting or barbecuing, sprinkle over fried potatoes or finished curries to add a warm clove and cardamom taste.

### Tesco Yellow Thai

Slightly sweet with a little spice, this makes a fantastic chicken curry. Serve with brown rice and sliced cucumber as a healthy option!



## TAKE A CULINARY TRIP AROUND THE FAR EAST WITH THESE FANTASTIC FLAVOURS