



the source
BULK FOODS

Galangal Ground



Galangal is described as a mix between ginger and pepper. It's flavour is spicy, but not as hot as ginger.

How To Use:

Galangal is an essential ingredient in Indonesian, Malaysian and Thai curries. It is often combined with onion, garlic, chilli and ginger to make spice pastes and goes really well with chicken, fish, coconut milk, lemon juice and seafood. Marry with chilli, fennel, garlic, ginger, lemongrass, kaffir lime and shallots.

Ingredients:

Ground Dried Galangal.