

Esslinger

LEMON GRASS PASTE

Lemon Grass is a frequently used ingredient in South Asian and Indian cuisine. Fresh Lemon Grass requires timely trimming, cutting, and fine chopping for use. Using only the fresh white and green inner portions of the stalk, Esslinger Lemon Grass Paste removes the labour and ensures flavour.

Lemon Grass is a bulbous, fibrous grayish green tropical grass that releases a lemony essence. With Lemon Grass Paste the one step application of this wonderful herb can be applied to many savoury dishes.

Traditionally used in meat, poultry, seafood, and vegetable curries, Lemon Grass Paste is also a delicious addition to soups, salads, dressings, and stir-frys.

Marinate your meat, tofu, or vegetables with Lemon Grass Paste to impart the flavour before grilling.



Kebabs of all types, whether fish, meat, or vegetable are enhanced with Lemon Grass.

Add an Asian flair to roasted lamb or beef with the easy application of the paste.

Add the paste to water along with a dash of coconut milk when cooking rice for a twist on traditional recipes.

Lemon Grass Paste 11-11016 500ml