





## VEGETABLE KORMA WITH FRAGRANT RICE

### Ginger garlic paste

Combine the ingredients in a blender and process until smooth. Keep in the fridge.

100 g ginger, roughly chopped  
280 g garlic, roughly chopped  
15 ml water

### Korma curry base

Combine desiccated coconut, onion and chilli in a small pot and cover with water. Bring to a simmer and cook for 10 minutes. Blend into a smooth paste and set aside. Heat oil, add ginger garlic paste and fry for 30 seconds. Add spices and fry for 30 seconds. Add the coconut paste and reduce over low heat.

100 g desiccated coconut  
2 large onions, peeled and chopped  
2 small green chillies, chopped  
15 ml cooking oil  
20 ml ginger garlic paste  
10 ml garam masala  
10 ml ground coriander  
10 ml ground cumin  
10 ml ground turmeric

### Fragrant rice

In a medium pan over medium heat, add oil and mustard seeds. Once the seeds start to pop, add masala mixes and onion flakes. Stir well and add the rice. Coat the rice with the spiced oil and allow to steam. Once the rice is heated through, add some fresh coriander to garnish.

50 ml olive oil  
2,5 ml black mustard seeds  
2,5 ml garam masala  
2,5 ml tandoori masala  
5 ml onion flakes  
200 g cooked basmati rice  
fresh coriander leaves, to garnish

### Tandoori masala

Combine all the spices and grind in spice grinder. Place in an airtight container and store in cool, dry place.

10 ml chilli powder (or cayenne pepper)  
15 ml cardamom seeds  
60 ml cumin seeds  
30 ml coriander seeds  
5 ml freshly grated nutmeg  
10 ml whole cloves  
2-3 cinnamon sticks  
30 ml ground turmeric  
30 ml paprika

### To finish the dish

Add blanched vegetables to the korma curry base, heat through and stir in coconut cream. Serve with fragrant rice, tomato sambal, and spicy pineapple and red pepper salsa.

vegetables such as baby corn,  
baby carrots, zucchini, broccoli  
and/or cauliflower, blanched  
30 ml coconut cream

Serves 4