

Vegetarian Korma



Curry Base

1.5kg Potatoes
600g Onions, Sliced
700g Paprika (Bell Pepper), Sliced
125g Fresh Ginger
400g Carrot, Sliced
60g Fresh Garlic, Fine Chopped
125g Curry Powder
60g Vegeta
8g Cinnamon
5g Cumin
40ml Sunflower Oil
1.5l Water
60g Sugar
1.5l Cream
20ml Apple Cider Vinegar

Raita Sauce

1L Yogurt
2/3 Cucumbers
10g Salt
5g Black Pepper

Method: Combine onions, peppers, ginger, garlic and dried ingredients into a large pot with oil. Sear off until onions ingredients are fragrant and cooked well. Be careful not to burn ingredients at this point. Add water and deglaze the pan. Add potatoes and carrots. Boil over low-heat until carrots and potatoes are nearly cooked through. Add the cream, sugar, vinegar and continue cooking until the mixture reduces and everything is cooked through. Adjust for taste with sugar, salt and vinegar until the curry is well-blanced. **DO NOT COOK OVER HIGH HEAT AND STIR OFTEN TO PREVENT BURNING.** Allow to cool and store.