



VEGGIE CURRY WITH BUTTER NAAN

RECIPE FOR 4 PERS.

VEGGIE CURRY

1/2 cauliflower • 1 onion • 2-3 garlic cloves • 2 cm fresh ginger • A chunk of butter • 1 spoons of red curry paste • 1 spoon of sugar • 1 spoon of lime juice • 4 dl coconut milk • 2 carrots • 1 green pepper • A handful of roasted cashews • A handful of sugar snaps • 2 red chillies • Fresh coriander

Naan bread: • 10 g. yeast • 1 dl. lukewarm water • 1 spoon of sugar 1 spoon of salt • 2 tablespoons of yogurt • 1 egg • 250 - 280 g. wheat flour • 50 g. of melted butter
Topping: • 2 finely crunched cloves of garlic • 2 spoons of roasted cumin seeds • Butter

Chop the onion, garlic and ginger in fine pieces and fry in butter for 10-12 minutes at low heat. Add curry paste and keep frying for an extra couple of minutes. Add water and coconut milk, and put the lid on. Peel the carrots and cut them into angled pieces. Put them in the pot together with cauliflower and simmer for a few minutes. Turn in the spinach and let them soften.

Mix in the salt, sugar and lime juice. Serve with fresh coriander and cashews sprinkled on top.

Naan bread:

Start by dissolving the yeast in lukewarm water. Add sugar, salt and yogurt and stir it together. Alternately add flour and melted butter (same some butter for topping), and stir it till it becomes a smooth dough. It takes about 10 minutes to make the dough nice and elastic. Cover your dough with a dishtowel and let it rest for 30 minutes. Divide the dough into smaller chunks and roll them flat and oval. Let them rise for 10 minutes and press holes in the dough with your finger or with a fork. Sprinkle with salt and heat up a pan. Bake them for 5-7 minutes on each side until they become golden. Mix cumin and garlic with melted butter and brush the Naan bread with the seasoned butter. Sprinkle with salt at serve.

