

Mixed Vegetable Curry with Coconut Cream

Ingredients

- 6 Cashew nuts
- 6 Almonds
- 4 tablespoon fresh grated Coconut
- 1 can Coconut cream
- 1/2 cup chopped Potato
- 1/2 cup chopped Beans
- 1/2 cup Carrots
- 1/2 cup Green Peas
- 1/2 cup Cauliflower florets
- 2 medium sized Onion, finely chopped
- 3 medium sized tomatoes, finely chopped
- 2 green chilies, slit into half
- 1 Bay leaf
- 2 Cardamom
- 3 Cloves
- 1 small piece Cinnamon
- 1 teaspoon Red chili powder
- 1/2 teaspoon turmeric powder
- 2 teaspoon coriander powder
- 1 teaspoon salt
- 2 tablespoon Oil
- 1 teaspoon Ghee
- 1 teaspoon ginger garlic paste
- 1 teaspoon Garam Masala Powder
- sprigs Coriander leaves, chopped

Instructions

- *Cut Carrots (small cubes), Potatoes (small cubes), Beans (chop small), Peas and Cauliflower florets and Cook in a cup of water with the salt and turmeric powder until firm but not mushy. Set aside.*
- Grind Almonds, Cashew Nuts, Coconut and Coconut cream in a blender until very smooth. Set this white paste aside.
- *Heat oil and ghee in a pan and add in the spices. Fry for 10 seconds.*
- Add in the Onions and fry till the onions are soft.
- Add in the tomatoes and the ginger garlic paste. Fry for 4-5 minutes until the raw smell goes away.
- Grind fried Onions, tomatoes and ginger-garlic paste with Cardamom, Cloves, Cinnamon, Green Chilies in a blender if you want it smooth.
- Add in the cooked vegetable mixture.
- Add in the spice powders and the salt. Cook for a minute.
- Add in the white paste, garam masala powder. Let it boil just for two minutes.
- Switch off the flame and garnish with coriander leaves.