

A fabulous deliciously tangy coming together of Portugese and Indian flavours makes this curry distinctive

Ingredients:

200 gm potatoes, par boiled and cubed, 250 gm cauliflower florets parboiled, handful of French beans roughly chopped, 2 green chillies, salt to taste.

For curry paste:: 4 - 7 dried Kashmiri chillies, 1tbsp coriander seeds, 1tsp cumin seeds, 1/3 tsp turmeric, 4-6 cloves of garlic, 2tbsp tamarind concentrate, 100 gm coconut milk,

Method:

Add 1tbsp of oil in a wok on medium heat. Add the potatoes, cauliflower and beans and fry for 3-4 minutes.

Meanwhile, blend the ingredients for the curry paste together. Add this paste to the vegetables, and stir well. Add water to adjust consistency, and salt to taste.

Bring the curry to a boil, and simmer for 5-10 minutes. Check for seasoning, and adjust. If you'd prefer it to be tangier, a splash of white vinegar does the trick. Garish with fresh coriander and serve with steamed rice.