



# MALAYSIAN POTATO CURRY

## INGREDIENTS

- 1 kg of the Crookwell Blush Potatoes .
- 1 small onion
- 1 clove of garlic
- 1 tsp ginger
- 1 teaspoon garam masala
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1 teaspoon tumeric
- 1 cup water
- Ground or chilli sauce to taste
- Redgum Smoked Salt
- Mountain Pepper Blend
- 1/2 red capsicum
- 1 can of chopped tomatoes
- 250ml coconut cream
- Hannaford olive oil

## DIRECTIONS

- 1. Heat olive oil and saute onions until soft then add garlic and ginger and cook for 30 seconds.**
- 2. Add garam masala, cumin, coriander and tumeric to potatoes and stir until combined.**
- 3. Add chilli sauce and stir**
- 4. Add water and allow to simmer for 20 minutes**
- 5. Add water, cover and allow to simmer for 20 mins**
- 6. Add salt and pepper to taste**
- 7. Add capsicum and tomatoes and simmer for 10 minutes**
- 8. Add coconut cream and simmer for a further 10 minutes and serve.**

