

The later letters in any of the ?Alphabet? gigs can be a bit tricky recipe wise. But this worked well for ?V? in our Vegetarian Alphabet.

Ingredients for the curry:-

1 Aubergine, chopped

1 Red Onion, finely diced

200g of Mushrooms, roughly chopped

1 Tin of chopped Tomatoes

A handful of fresh Coriander Leaves, roughly chopped

2 Spring Onions, sliced across

1 Cinnamon Stick

1 Tbsp of Tomato Puree

Oil to fry

Vindaloo Paste Ingredients:-

2 Tbsp of Balsamic Vinegar

1 Tbsp of Olive Oil

6 Cloves of Garlic, minced

1 Thumb of Ginger, minced

2 Tsp of Garam Masala

1 Tsp Turmeric

1 hot Red Chilli, chopped

1 Tsp of Mustard Seeds

- 1 Tsp of Cumin Seeds
- 1 Tsp of Caster Sugar
- 1 Tsp of Salt
- 1 Tsp of hot Chilli Sauce

Method:-

For the Vindaloo Paste:-

- (1) Grind the seeds in a pastel and mortar.
- (2) Add all the ingredients into a bowl and mix.

For the Curry:-

- (1) Fry the Onions in a little Oil until translucent.
- (2) Stir in the Tomato Puree.
- (3) Add in the Vindaloo Paste.
- (4) Add the tin of Tomatoes and Cinnamon Stick and allow to simmer for 20 minutes.
- (5) Add all the other ingredients, excluding the Coriander Leaves and again allow to simmer for 20 minutes.
- (6) About 5 minutes before serving and most of the Coriander Leaves, keeping enough back to garnish.

We served ours with boiled Rice, Vada (<u>Recipe here</u>) and Pappadums. Garnished with the remaining Coriander Leaves just to add a bit of colour. Nom!

Our DIY Hot Chilli Sauce recipe is here