Maybe not traditional, but it worked!

Curry Ingredients:-

400g of Sausages, de-skinned
30g of Ground Cashew Nuts
2 Green Chillies, finely chopped
1 Onion, diced
3 Cloves of Garlic, minced
a Thumb of Ginger, grated
400g of Chopped Tomatoes
1 Cinnamon Stick
A handful of Curry Leaves
1 Tbsp of Fennel Seeds
2 Tsp of Chilli Flakes
2 Tbsp of Ground Coriander
350ml of Chicken Stock
3Cm of fresh Turmeric, grated
Oil to fry
Salt & Pepper to season
Fresh Coriander to garnish

Pomegranate Raita Ingredients:-

The Contents of a Pomegranate, without the pith
A Thumb of fresh Ginger, grated

½ Tsp of Turmeric Powder
2 Tbsp of chopped Fresh Coriander
280g of Greek Yogurt

Method:-

(1) Just combine everything!

Method for the Curry:-

(1) Mix the Sausage meat with the Coriander Leaves, Green Chillies and season with Salt & Pepper.
(2) Roll into balls and place in the fridge to firm up.
(3) In a large pan heat the Oil and fry the Cinnamon, Curry Leaves and Fennel Seeds until fragrant.
(4) Add the Onions and fry until softened.
(5) Add the Garlic, Ginger, ans fresh Turmeric.
(6) Fry for a further minute.
(7) Add the chopped Tomatoes, Chilli Flakes, Ground Coriander and Chicken Stock.
(8) |Bring to the boil then reduce to a simmer.
(9) Allow to simmer for 15 minutes, stirring occasionally.
(10) Add the ground Cashew Nuts then add the Meatballs, stirring to coat.
(11) Cook stirring occasionally for 20 minutes so that the Meatballs are cooked through.

The Pomegranate Raita was really good and added another level to this flavour combination.