

Pea and potato curry

- **3 kg potatoes (pre boiled-3/4 cooked)**
- **1/3 cup veg. oil**
- **2 tbs black mustard seeds**
- **1 tbs fenugreek seeds**
- **3 onions**
- **4 cloves garlic**
- **2 tbs yellow curry paste**
- **2 fresh lemons**
- **Pinch fresh chilli**
- **4 cans coconut cream**
- **3 cups water**
- **2 tbs turmeric**
- **3 tsp sugar**
- **Salt to taste**

1. Peel and thinly slice onions, following natural lines on onions.
2. Peel and finely chop garlic.
3. Squeeze lemons and keep skins.
4. Peel pre cooked potatoes, and then cut into quarters.
5. Open coconut cream cans.
6. In a large pot pour in oil then fry black mustard seeds and fenugreek seeds for a minute or two or til the seeds start to pop. Be careful not to burn seeds as this will change flavour.
7. Throw in onions and garlic and fry until soft, should only be for a few minutes.
8. Add curry paste, lemon juice and skins, stirring constantly.
9. Add chilli, fry for a minute then add the coconut cream, turmeric, sugar, water and salt to taste. Add potatoes and simmer for 10-15 mins.
10. Add peas / broccoli /beans etc and cook for 5 or so minutes depending on how crunchy u want greens.
11. Serve with steamed rice, roti and coriander yogurt.