



Saag Aloo with Roasted Gobi curry Spinach and potato with roasted cauliflower curry

For the roasted cauliflower

- ½ head white [cauliflower](#)
 - ½ head romanesco [cauliflower](#)
 - 2 tbsp [olive oil](#)
 - salt and freshly ground [black pepper](#)
- ### For the vegetable curry
- 2 tbsp ghee or [vegetable oil](#)
 - 1.5 [zucchini](#), 2cm cubes
 - 2 [onion](#), finely chopped
 - 2cm/1in piece fresh root [ginger](#), grated
 - 1 tsp black [mustard seeds](#)
 - 5 fresh or dried [curry leaves](#)
 - 1 tsp ground [turmeric](#)
 - ½ tsp ground [fenugreek](#)
 - 2 green [chillies](#)
 - ½ tsp [chilli powder](#)
 - 3 [potatoes](#), cut into 2cm/1in cubes
 - 1 [turnip](#)
 - 300g [baby spinach](#) leaves, washed
 - 1 tin [tomatoes](#), chopped
 - ½ tsp [salt](#)
 - ½ tsp [sugar](#)
 - squeeze [lemon juice](#)

1. Preheat the oven to 180C
2. For the cauliflower, break the two cauliflowers into bite-sized florets and place into a baking tray. Drizzle with olive oil and season with salt and freshly ground black pepper, mixing until well combined. Roast for 20 minutes, or until golden-brown and tender.
3. For the vegetable curry, heat the ghee, or oil, in a large saucepan over a medium heat and fry the onion for 2-3 minutes, or until translucent.
4. Add the ginger, mustard seeds, curry leaves, turmeric, fenugreek, whole green chillies and chilli powder. Cook for 2-3 minutes, stirring frequently, until the mustard seeds pop and become aromatic. Add the potatoes and stir to coat in the spices.
5. Add the tomatoes, spinach leaves, sugar and 55ml/2fl oz water. Bring to a simmer and cook for 20 minutes, stirring occasionally.
6. Stir the roasted cauliflower florets into the curry and season to taste with salt and freshly ground black pepper. Add a squeeze of lemon juice
7. To serve, remove and discard the whole green chillies.