

NORTH INDIAN KIDNEY BEAN CURRY (RAMJA) (makes 6 portions)

1.5 tsp **cumin seeds**

10 **curry leaves**

2 small to medium **onions** (grated)

thumb **ginger**

5 **garlic cloves**

2 **green chillies** or 1 **red chilli**

2 tins **tomatoes**

2 tbsp **puree**

1.5 tbsp **coriander powder**

2 tsp **turmeric**

2 tsp **smoked paprika**

½ tsp **cayenne pepper**

1.5 tsp **garam masala**

1 tsp **dry mango powder**

1 tsp **cardamom powder**

¼ tsp **asafoetida**

½ tsp **fennel seeds**

2 cups **kidney beans** (soaked overnight, pressure cook for 10-12 mins, save water)

180 g **curly kale**

350 g **cauliflower florets**

125 g **green beans**

125 g **carrots**

300 g **potatoes**

50 g fresh **coriander leaves**

Sauté **cumin seeds** and **curry leaves**, then add **onions** and cook until light golden in colour.

Add **ginger**, **garlic** and **green chillies**, cook for 1 minute. Adding bean water if necessary.

Add the **puree**, then the **tomatoes**, mix and cook for 5 minutes.

Add the rest of the **spices**.

Mix and cook on low heat for 10 mins, until sauce has thickened.

Add the **beans** and with a potato masher reduce half of them to a puree, then add the **potatoes**, **cauliflower**, **green beans**, **carrots** and **curly kale**, along with just enough of the bean water to cook them with. Bring to the boil then cover, lower the heat and simmer for 20 to 30 minutes.

Keep checking it is not sticking.

Serve with **basmati rice** and **coriander leaves**.