

CHICKPEA CURRY (makes about 6 portions)

2 tsp **coriander seeds**

1 tsp **cumin seeds**

15 to 20 **fresh curry leaves**, or 10 dried curry leaves

1 large **red onion**

6 **garlic cloves**

thumb of fresh **ginger**

1-2 **red chillies**

1 heaped dsp **curry powder**

1 dsp **korean chilli flakes**

1 tsp **ground coriander**

½ tsp **ground cinnamon**

½ tsp **freshly grated nutmeg**

¼ teaspoon **ground turmeric**

black pepper

2 tbsp **tomato puree**

1 cup **chickpeas**, (soaked overnight and pressure cooked 20 mins, save the **aguafaba**)

2 tins **tomatoes**

3 medium **potatoes**

florets of a small **cauliflower**

1 **aubergine**

400 g **mushrooms**

180 g **curly kale**

100 g **cavolo nero**

1 **leek**

½ cup **peas**

1 tin **coconut milk** or 400 ml **cashew cream** (recipe below)

1 tbsp **tahini**

1/2 tsp **sweetner** (eg agave syrup)

1 tsp **garam masala**

1 tbsp **lemon juice**

30 g **fresh coriander leaves**

30 g **fresh mint leaves** (discard stalks)

Heat some oil and add the **cumin** and **coriander seeds**, sautéing for about 1 minute.

Add the **curry leaves** and saute for 1 minute.

Add the **onions** and cook for 5 minutes, until starting to get some colour. Add a splash of **aguafaba** to prevent onions from browning.

Add **garlic**, **ginger** and **chilli**. Cook for 1 to 2 minutes, stirring frequently.

Add the **spices** and **puree**, stirring frequently for 90 seconds. If it dries out, add a splash of **aguafaba**.

Add the **chickpeas**.

Add the **tomatoes**. Cook for 5 minutes, or until the masala has thickened.

Mix in the **potatoes, cauliflower, aubergine, mushrooms, curly kale, cavolo nero, leek** and **peas**.

Add the **coconut milk/ cashew cream, tahini, sweetner**. Bring to a boil, cover and simmer for until the potato is cooked (15-25 mins), stirring occasionally and adding **aguafaba** to prevent sticking.

Add the **garam masala**.

Add the **lemon juice, coriander leaves** and **mint leaves**, then allow to rest for 15 minutes before serving with **basmati rice**.

cashew cream

1 cup of **cashews** (soaked overnight)

1 tbsp **oil**

1 tsp **apple cider vinegar**

200+ ml **water**

Drain **cashews** then liquidise with **oil, vinegar** and **water** until thick.