

CHICKPEA CURRY (makes about 6 portions)

cashew cream (recipe below)

400 g **mushrooms**

2 tsp **coriander seeds**

2 tsp **cumin seeds**

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

1 large **red onion**

6 **garlic cloves**

1-2 **red chillies**

2 heaped dsp **curry powder**

1 dsp **korean chilli flakes**

1 tsp **ground coriander**

½ tsp **ground cinnamon**

½ tsp **freshly grated nutmeg**

½ 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**

500 g **potatoes**

1 small **cauliflower**

1 **aubergine**

200g **kale**

200 g **cavolo nero**

1 **leek**

½ cup **peas**

1 tbsp **tahini**

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

1 tsp **garam masala**

Stir-fry the **mushrooms**, without oil, until they are soft, then save to a bowl.

Heat some oil and sauté the **cumin** and **coriander seeds**, until they release their aroma.

Add **curry leaves** and sauté for 1 minute.

Add **onions** and cook until softened.

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

Add **spices** and **puree**, mix well.

Add **chickpeas**.

Add **tomatoes**. Mix well until the masala has thickened.

Add **potatoes**, **cauliflower**, **aubergine**, **kale**, **cavolo nero**, **leek** and **peas**.

Add **cashew cream**, **tahini** and **sweetner**, Bring to the boil, cover and simmer until the potato is cooked (15-25 mins), stirring regularly. Add tiny amounts of **aguafaba** if necessary. Add **garam masala** and **mushrooms**, turn off the heat, mix well, then leave to rest for 15 mins. Serve with **basmati rice**.

cashew cream

$\frac{3}{4}$ cup **cashews** (soaked overnight)

$\frac{1}{4}$ cup **coconut milk powder**

1.5 tbsp **oil**

1.5 tbsp **lemon juice**

1.5 dsp **apple cider vinegar**

water

Blend until a thick cream is achieved.

<https://a-simpler-life.co.uk/what-we-eat-some-of-those-recipes/#chickpea-curry>