

# Cauli, Potato & Pea Curry

## Ingredients for 125

17.5kg / 10 cauliflower

8kg potatoes

6kg frozen peas

Approx 300ml rapeseed oil

200g fennel seed

200g nigella seed

100g mustard seed

100g cumin seed

20g curry leaves

200g ground coriander

100g turmeric

50g paprika

70g garam masala

800g / 40 cubes frozen garlic

800g / 40 cubes frozen ginger

75g / 4-5 tbsp salt

1-2l water

1.6kg (2 x giant cans) Tomato paste (changed from 1.8kg original to fit catering can sizes)

12 cans coconut milk (creamed)

20 fresh chillies (not crazy hot!)

# Cauliflower, Potato & Pea Curry

## Method

Cut the cauliflower into florets and potatoes into 1cm cubes.

Toast the seeds (fennel, nigella, mustard & cumin) in the dry pan until they start to crackle.

Add oil, curry leaves & powdered spices. Stir and cook for 1 min.

Add chopped veg. - stir for 2-5mins until coated in spices and starting to brown.

Add the tomato paste and 500ml - 1l water and stir.

Add 6 cans coconut milk

Add more water & coconut milk as necessary to make a thick sauce.

Add frozen garlic & ginger (take out 1 portion for allergies)

Cut chillies and put in a separate dish as optional garnish.