

Bhavini's Indian Cassava curry



Ingredients

Serves 6

- 1kg of cassava skinned and cut into 1 inch cubes
- 4 fresh tomatoes roughly chopped
- 1 large brown onion roughly chopped
- 6 cloves of garlic
- 2 inch piece of ginger
- 3 bird's eye chillies (adjusted to taste)
- 6 curry leaves
- 2 tea spoons of tamarind concentrate/2 tablespoons of tamarind pulp
- 2 tea spoons cumin seeds
- 2 teaspoon of garam masala
- 1 teaspoon of turmeric powder
- 2 teaspoons salt
- 1 table spoon olive oil
- 6 leaves of Thai coriander finely sliced

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Method

- **Boil cassava in lightly salted water (1/2 teaspoon of salt in 1L of water) until tender.**
- **Drain liquid and reserve.**
- **Pound garlic, ginger and chilli's into a paste using a pestle and mortar.**
- **Heat oil in a heavy bottom pan, add cumin seeds and wait until they start to "pop".**
- **Add onions and curry leaves and sauté until softened (5 minutes).**
- **Add curry paste and dry spices and fry until aromatic (you will feel a tickle in your nose).**
- **Add chopped tomatoes, tamarind paste/pulp and sauté until tomatoes have softened, add 500ml of water and bring to the boil.**
- **Add cassava and cook for 30-40 minutes until sauce has thickened**
- **Garnish with coriander and serve with rice and riata**

