

# Craving Curries

CHRISTMAS



## CURRY SPICE MIX

MILD – MEDIUM SPICE LEVEL

**Ingredients:** black cardamoms, black pepper, cinnamon stick, chilli powder, clove powder, coriander powder, cumin powder, curry leaves, fennel powder, fenugreek leaves, turmeric powder

Store in a cool, dry place.

**Authentic, delicious homemade curries made easy! Craving Curries are small family business, passionate about our curries and would like to share the experience with you!**

**Each curry kit comes with our step-by-step guide which allows you to have fun creating our twist on an authentic Indian curry which has all of the flavour without any of the additives or artificial colours!**

### **For this curry you will need:**

1 Craving Curries Christmas Curry Kit

4 tbsp vegetable oil  
10g fresh root ginger, peeled  
100 ml chicken stock  
400g tin chopped tomatoes

2 garlic cloves, peeled  
2 medium onions, sliced  
Juice of 1 lemon  
Salt

Leftover (precooked) meat, veg or fish of your choice (approx. 500g)  
2 Chopped red chillies - If desired  
Handful of fresh coriander leaves

### **Method:**

1. Grate the garlic and the ginger\*
2. In a pan, add the oil and fry the onions on a medium heat for 5 minutes, or until softened and starting to colour.
3. Add the grated garlic and ginger from Step 1\* (and chillies if desired) together with the contents of the **Spice Bag** and a little water to avoid the spices sticking. Stir well and cook for 2 minutes.
4. Add the chopped tomatoes to the pan together with the lemon juice, chicken stock and season with salt and cook on a medium heat for 10–15 minutes.
5. Combine the leftover food into the pan and continue to cook until the curry has reduced to your desired consistency.
6. Remove the cardamoms and cinnamon stick and serve with the fresh coriander leaves if desired.

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