

ALMOND & CAULIFLOWER KORMA

Ingredients

- 125g Crazy Jack Blanched Almonds
- 2 tbsp groundnut oil
- 1 Onion – chopped
- 1 clove Garlic – crushed
- 2 tsp Korma curry powder
- 1 tsp salt
- 1 Cauliflower cut into florets
- 400ml water or stock
- 40g Crazy Jack Ground Almonds
- Coriander for garnish

Method

1. Lightly toast the Blanched Almonds in a dry pan
2. Heat the oil, add the onion & garlic and fry gently for 5 mins
3. Add Korma powder and salt; fry for a further 2 mins.
4. Add the cauliflower and stir to coat evenly
5. Add water, bring to the boil and simmer for 6-8 min.
6. Stir in the ground almonds, cook for 2 min to thicken
7. Stir in the blanched almonds, heat through and serve garnished with coriander on a bed of Crazy Jack Basmati Rice