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## Cam's Potato and Cauliflower Curry

Indian | Main Course | 6

### Ingredients:

- 1 large Cauliflower
- 4 large Potatoes
- 5 tsp Curry Powder
- 1 tsp Turmeric
- 1 Tbsp Nuttalex
- 2 tsp Salt
- 1 tsp Sugar
- Canola Oil
- 1 piece Ginger (fresh)



### Directions:

Make a curry mud from the curry powder and turmeric. Fry lightly in canola oil with the ginger (cut into strips) until fragrant.

Chop the potatoes into long thin strips and add to the curry mud. Gently fry for a couple of minutes, then add a small amount of water and cover. Uncover and stir occasionally to prevent sticking. Add water as needed.

After potatoes have softened a little (roughly 10 minutes), add the cauliflower, chopped into florets.

Add the Nutalex, salt and sugar and cover. Cook until potato and cauliflower are tender, adding water as necessary.

Adjust salt and sugar to suit.

### Notes:

The first time I made this it was great, but I didn't write the recipe down. The second time it was okay, not fantastic, so some tweaking of the quantities/ingredients is probably in order.

Select a type of potato that holds its shape well, or you might end up with mush!

**Prep Time:** 10 min | **Cooking Time:** 30 min

**Source:** Cam