

Mushroom Masala Curry

Try out this simple yet delectable mushroom masala curry that pairs perfectly with [chapati](#) or rice. It's wonderfully creamy yet light, creating an amazing flavour combination. Give the recipe a shot – I hope you enjoy every bite!

Serves 4 people.

Ingredients

oil of choice

1 cinnamon stick

8-10 cloves

4 green cardamom pods

1 bay leaf

1 tsp cumin seeds

2 red onions, finely chopped

4 garlic cloves, grated

1" fresh ginger, grated

2 large tomatoes, finely chopped

700g chestnut mushrooms, thinly sliced

For the Spice Blend

200g natural yoghurt

1 tsp salt

1 tsp turmeric powder

1 tsp chilli powder

2 tsp ground coriander

1 tsp garam masala

1 tsp ground cumin

1 tbsp dried fenugreek leaves, crushed

Method

– Add 3-4 tbsp of oil to a large, hot pan. Add the cinnamon, cloves, cardamom, bay leaf, and cumin seeds. Let them sizzle for 30 seconds.

– Add the onions and cook for 10-12 minutes on medium heat.

- Add the ginger and garlic, and cook for 1 minute.
- Add the tomatoes and 100ml boiling water. Mix well, cover, and cook for 15 minutes on low-medium heat.
- Add the mushrooms and mix well. Reduce the heat.
- Place all the ingredients for the spice blend in a bowl and mix well. Add this to the mushrooms and mix well.
- Increase the heat and cook for 5 minutes.
- Cover and cook on low heat for 15 minutes.

It's time to serve! I like to drizzle mine in 2 tbsp double cream.