

Onion Cashewnut Cauliflower Curry

Spice up your festivities with this easy-to-follow recipe that combines the richness of cashew nuts with the robust flavours of onions and cauliflower. It's a symphony of tastes that'll have your guests asking for seconds!

Serves 4 people.

Ingredients

oil of choice

3 brown onions, thinly sliced

120g cashews

1 cauliflower including the leaves and stalk, chopped into even-sized florets

salt

chilli powder

turmeric

sugar

garam masala

70g tomato purée

1 green chilli

1 tbsp dried fenugreek leaves

1 tbsp butter

Method

– Add 100ml oil to a hot pan. Add the onions and $\frac{1}{2}$ the cashews. Cook on medium heat for 6-8 minutes until they're golden.

– Preheat the oven to 200°C / 180°C with a fan.

– Place the cauliflower onto a baking tray and coat in 2 tbsp of oil. Add 1 tsp salt, 1 tsp chilli powder, 1 tsp turmeric powder. Toss well and roast in the oven for 25-30 minutes.

– Once the onions are cooked, turn off the heat and use a

sieve over a bowl to drain the excess oil.

- Transfer the onions to a blender and add $\frac{1}{2}$ tsp salt, $\frac{1}{2}$ tsp sugar, 1 tsp garam masala, the tomato purée, 200ml water and the green chilli. Blitz until smooth.
- Pour the purée back into the same pan. Use 50ml water to dislodge the remaining purée from the blender. Bring it to a boil.
- Add the fenugreek leaves, roasted cauliflower, and 100ml water. Stir through.
- Add $\frac{1}{2}$ tsp turmeric powder, and $\frac{1}{2}$ tsp chilli powder. Mix well.
- Add the butter and remain cashews to a small hot pan. Cook until golden.
- Serve the curry with a sprinkle of the buttered cashews.