

This curry is from Gujarat state, which has a predominantly vegetarian population. The tomato sauce, with flecks of coconut and spices, gets its zing from tamarind, a signature flavour in their cuisine. Midweek I do use ready-made curry pastes and spice mixtures such as garam masala, but this is one dish that especially benefits from freshly toasted and ground spices.

# CAULIFLOWER & TOMATO CURRY

PREPARATION: 20 MINUTES Ĩ COOKING: 45 MINUTES Ĩ SERVES: 4Ñ6

1 teaspoon coriander seeds  
1 teaspoon cumin seeds  
1 teaspoon fennel seeds  
1 dried long red chilli (Kashmiri chilli, if available)  
2 onions, 1 quartered, 1 thinly sliced  
3 garlic cloves, chopped  
5 cm (2 inch) piece ginger, peeled and sliced  
2 thumb-size green chillies, 1 halved and seeded, 1 thinly sliced  
1½ tablespoons vegetable oil  
½ teaspoon ground turmeric  
2 teaspoons black or yellow mustard seeds  
400 ml (14 fl oz) tomato passata (puréed tomatoes)  
50 g (1¾ oz) tamarind purée  
250 ml (9 fl oz/1 cup) vegetable stock  
2 tablespoons desiccated (shredded) coconut  
1 cauliflower, about 500 g (1 lb 2 oz), cut into florets

Steamed rice, coriander (cilantro) leaves and Fresh Mango Chutney (see page 255), to serve

Put the coriander seeds, cumin seeds, fennel seeds and the dried chilli in a small frying pan and dry-fry, shaking, over medium heat for 40 seconds or until fragrant. Transfer the toasted spices to a spice grinder and process until fine. Put the quartered onion, garlic, ginger and the halved green chilli in a blender or food processor and purée until smooth.

Heat the oil in a heavy-based saucepan over medium heat. Add the sliced onion and the puréed onion mixture and season well. Cook, stirring, for 10–12 minutes until golden. Add the ground spices, turmeric and mustard seeds and cook for another 2 minutes or until the mustard seeds begin to pop. Add the tomato passata, tamarind purée, stock and coconut and bring to the boil. Add the cauliflower, reduce heat to low, then simmer for 25 minutes or until the cauliflower is knife tender.

Serve the curry scattered with coriander leaves and the sliced green chilli, with steamed rice and Fresh Mango Chutney.

**GET AHEAD:** You can make the curry base the day before but don't add the cauliflower. Cool the mixture, then cover and refrigerate. Gently reheat it in a saucepan and, when it is simmering, add the cauliflower and cook until tender, as above.

## Fresh mango chutney

PREPARATION: 10 MINUTES Ĩ MAKES: 250 ML (9 FL OZ/1 CUP)

Best served on the day of making.

1 mango, peeled and diced  
½ green chilli, seeded and diced  
½ small red onion, thinly sliced  
juice of 1 lime  
½ teaspoon ground cumin

Combine all the ingredients with a pinch of salt in a bowl.

*My Street Food Kitchen* by Jennifer Joyce (Murdoch Books, £18.99). Photography by Jean Cazals.