Moghul Coconut Curry Sauce
Ingredients:
2 tbsp oil
1 medium onion, finely chopped
2-3 cloves garlic, finely chopped
2-3 tsp ginger, finely chopped
2-3 TBL Moghul Curry
1 can good quality coconut milk
Salt to taste
Squeeze of lemon
Spices Used: Moghul Curry
Prep Time: 10 mins
Cook Time: 30 mins
Instructions:
1 - Heat oil in a saucepan over medium heat
2 - Add onions and sauté for about 10 minutes until translucent.
3 - Add garlic and ginger and sauté for 1 minute.
4 - Add Moghul Curry and sauté for 1 minute.
5 - Add coconut milk and salt. Turn up the heat, stir, and and let
simmer covered for about 10-15 more minutes for flavours to
marry. Finish with a squeeze of lemon.
6 - At this point you can whir the sauce with a hand blender to
make it smooth or leave it a bit textured. You can also cool and
freeze it.
7 - Garnish with cilantro or scallions, and red p pper flakes