

Roots Vindaloo (v)

Coconut, chilli raw relish

Serves 4-6 people



STEP 1:

Marinade Ingredients:

75ml cider vinegar

10 cloves garlic, crushed

90g fresh root ginger with the skin on

225g onion, roughly chopped

2 tbslp heaped tomato purée

2 tbslp rapeseed oil

Spices: freshly grind 2 tsp black pepper corns, 2 tsp coriander seeds, 1 tsp cumin seeds, then add 2tsp chilli flakes, 1tsp turmeric, 1 tsp ground cassia, 1 tsp Garam Masala blend and mix in a small bowl.

1 tbslp sugar

2 tsp salt

1 kg of mixed root veg: celeriac, sweet potatoes and swede turnips, cut into bite sized chunks

STEP 2:

Cooking Ingredients:

400ml water, and a little more if necessary

1 red Bird's Eye chilli, de-seeded and diced (**optional, taste the paste first before adding this fresh chilli**)

60g butter, chilled, cubed

Handful of fresh coriander and mint leaves, chopped (*optional*)

Method

1. Put all the marinade ingredients listed in STEP 1 *EXCEPT* the roots into a food processor and blitz to a paste
2. Place the vegetable chunks in a large mixing bowl, pour the paste over, scraping every last bit in, then stir well, cover with a damp tea towel, pop into the fridge and leave for two hours.
3. Turn your oven onto 220°C, gas mark 8.
4. Find a roasting dish large enough to fit the all the ingredients, pour all the marinade ingredients from the bowl into the roasting dish, add the water, the chilli, then give it all a quick stir
5. Dot the cubed butter around the surface, cover loosely with foil, or wetted grease-proof paper
6. Place onto a middle shelf and roast for 45 minutes
7. Then, open the oven door, take off the foil cover, give everything a quick stir and pop back into the oven for another 10 minutes, uncovered, or until the vegetables are cooked and beginning to char. Add some water if the sauce is looking a little dry.
8. Take the dish from the oven, give a quick stir to combine, sprinkle with the soft herbs and serve immediately with Aged Basmati rice and my 'Coconut, Chilli Raw Relish' ...enjoy!

Coconut, Chilli Raw Relish

Ingredients

25g onion

55g ginger

135ml, roughly 3 or 4 limes, fresh lime juice

3 or 4 red Bird's Eye chillies

Pinch of salt to taste

50g tomato purée

2 tsp freshly ground black pepper

200g desiccated coconut, mixed in 50ml boiling water

Method

1. Put all the ingredients *EXCEPT* the coconut into a food processor and blitz to a liquid
2. Pop the coconut into a large bowl, pour over the zesty juice, stir well until fully combined and place in the fridge. Serve chilled.