

Viceroy's Winter Vegetables

Curry, basmati rice, condiments, papad

This recipe is great for use with any seasonal vegetables. For Spring / Summer produce, I'd recommend a light flora white wine or cider rather than the Madeira.

Serves 8 people

Vegetable Ingredients

2 tbslp sunflower oil
Spice mix – use 2 tsp 'Bombay Potatoes' GS spice blend
400g butternut squash, peeled, dice 25mm
200g carrots, peeled, chunky cylinders sliced on the bias, 30mm
100g parsnip, peeled dice 25mm
100g celeriac, peeled, dice 25mm
100g cauliflower florets
1 red onion, sliced into quarters through the poles, then each 'layer' separated out

Sauce Ingredients

400g brown onions, peeled & sliced 2 to 3mm
80g butter or clarified butter
50g garlic, crushed
30g fresh ginger, finely grated on Microplane
Spice mix – use 40g Red Lentil Dahl Green Saffron spice mix
75ml Madeira wine
400ml tomatoes, tinned peeled plum, chopped
100ml water, maybe a little more if required
1 tbslp castor sugar
400ml coconut milk
Sea salt, to taste
7 fresh curry leaves
200ml natural, plain Greek yoghurt

Garnish

100g Savoy cabbage, chiffonade sliced, blanched
2 tsp thyme leaves
Small handful walnuts and almonds, cracked
1 tbslp curly parsley, fine chopped
2 red Bird's Eye chillies, sliced thin on the bias, 2mm
Lemon cut into 8 wedges through the poles

Method

1. Turn your oven to 200°C
2. Mix the vegetables with the oil and *Bombay Potato* spice, pop into a roasting tray and into the oven for 20 to 25 minutes and cook so still a little bite retained. Set aside. Keep warm
3. Meanwhile, in a large casserole dish sweat the onions in the butter, when soft add the garlic, ginger and give a quick stir
4. Add the *Red Lentil Dahl* GS Spice Mix, quick stir
5. Add the Madeira, stir and cook away until only a tsp or so remains, then add the tomatoes, water, sugar. Cook on high for 1 minute
6. Add the coconut milk, turn down the heat, stir through and reduce the liquor slightly, then scatter in the curry leaves, pour in the yoghurt, stir and cook gently for 2 to 3 minutes
7. Pour in the roast vegetables, stir gently through the curried sauce to combine, bring back up to heat. Then remove from the hob. Set aside

Assembly

Reheat the curry. Stir the chiffonade cabbage and thyme leaves through the curried vegetables. Spoon a generous quenelle of steamed Green Saffron Vintage basmati into a warm wide mouthed bowl, spoon over the warmed curried vegetables, sprinkle on the nuts, parsley and chilli. Serve with lemon wedge, plain papad, lime pickle and mango chutney.