

Korma basic sauce

Ingredients

350g groundnuts or cashewnuts roasted
1 kilo sliced onions - fry in a pan until golden brown
2 tsp coriander powder
2 tsp cumin powder
3 tsp garam masala
2 tablespoon ginger garlic paste
150ml oil - you could use water if you are going to use the sauce immediately

Method

Heat oil in a pan add the sliced onions. Fry until golden brown
Let the onions cool down
Add the onions and the above ingredients to a blender
Blende until smooth. Add more oil if required. Oil is used to increase the shelf life of the sauce
Store in an airtight container and refrigerate.
Shelf life 6 - 8weeks

How to make mutton/chicken/vegetable korma

Serves 2

1 tablespoon oil
Half t spoon cumin seeds
1 medium sized onion
4 tablespoon korma paste
1 tsp ginger garlic paste
2 chopped green chillies - optional
1 tsp garam masala
300 g chicken/lamb/vegetables
3 tablespoons yoghurt
100ml coconut milk
salt to taste
1 tablespoon freshly chopped coriander leaves

Preparation time 20/35 minutes
20 minutes for vegetable korma
35 minutes for non veg korma

Add oil to a pan, Add the cumin seeds fry for 10 seconds. Add the onions, fry for a couple of minutes. Add the korma paste fry for 2 minutes, stir often. Add the ginger garlic paste, garam masala and fry for a minute. Add the meat or vegetables and yoghurt and salt. Cook for 15 minutes covered with a lid on a medium flame. Double the cooking time for lamb and beef