



Maybe not traditional, but it worked!

Curry Ingredients:-

400g of Sausages, de-skinned
30g of Ground Cashew Nuts
2 Green Chillies, finely chopped
1 Onion, diced
3 Cloves of Garlic, minced
a Thumb of Ginger, grated
400g of Chopped Tomatoes
1 Cinnamon Stick
A handful of Curry Leaves
1 Tbsp of Fennel Seeds
2 Tsp of Chilli Flakes
2 Tbsp of Ground Coriander
350ml of Chicken Stock
3Cm of fresh Turmeric, grated
Oil to fry
Salt & Pepper to season
Fresh Coriander to garnish

Pomegranate Raita Ingredients:-

The Contents of a Pomegranate, without the pith
A Thumb of fresh Ginger, grated

½ Tsp of Turmeric Powder
2 Tbsp of chopped Fresh Coriander
280g of Greek Yogurt

Method:-

(1) Just combine everything!

Method for the Curry:-

- (1) Mix the Sausage meat with the Coriander Leaves, Green Chillies and season with Salt & Pepper.
- (2) Roll into balls and place in the fridge to firm up.
- (3) In a large pan heat the Oil and fry the Cinnamon, Curry Leaves and Fennel Seeds until fragrant.
- (4) Add the Onions and fry until softened.
- (5) Add the Garlic, Ginger, and fresh Turmeric.
- (6) Fry for a further minute.
- (7) Add the chopped Tomatoes, Chilli Flakes, Ground Coriander and Chicken Stock.
- (8) Bring to the boil then reduce to a simmer.
- (9) Allow to simmer for 15 minutes, stirring occasionally.
- (10) Add the ground Cashew Nuts then add the Meatballs, stirring to coat.
- (11) Cook stirring occasionally for 20 minutes so that the Meatballs are cooked through.

The Pomegranate Raita was really good and added another level to this flavour combination.