



## “UNDER EKASI SKY” FINE DINING

*Four course tasting menu*

### 1. Vegetarian curry **serves: 4**

#### INGREDIENTS:

Red sweet peppers chopped	1
Red Onion finely chopped	1
Garlic crushed	1 clove
Curry leaves	4 small leaves
Fresh Coriander	5g
Cardamom seeds freshly ground	3 pods
Star anise freshly ground	2g
Tandoori spice	3g
Garum masala	2g
Yellow curry powder	5g
turmeric	2g
Coconut cream	440ml
Salt	pinch
Aknie masala	3g
Cooking oil	150ml
Mushrooms	175g
Brinjals/ egg plant/aubergine	½ brinjal
Baby marrows/courgette	2
Carrots	2
Black pepper	Pinch
Grated lemon rind	5g

#### METHOD:

Heat cooking oil in a sauce pan and temper the freshly ground whole spices and curry leaves to release flavour, add chopped onions and sweet peppers. Add the fine spices (tandoori, Garum turmeric, aknie masala and yellow curry) and cook for 2 minutes. Add carrots, brinjals and baby marrows. add coconut cream. cook until it's the right texture approx 3 mins. Add mushrooms. Cook for 2 minutes and lastly add fresh coriander and lemon rind. Enjoy =)