



INDIAN MASALA

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Indian Masala

Ingredients:

mire poix (onion, carrot, celery, bay leaf)

2 cloves of garlic

1 small piece of ginger

curry spices: cumin, coriander, tumeric, cardamon, mustard seed

1 lime

2-3 shallots

2 tbsp (tablespoons) of white yogurt

100 ml milk

100 ml tomatoes puree

butter

cooking oil

a bunch of fresh cilantro

Instructions

Chop the vegetables for the mire poix and fry them in butter. Add a bay leaf and milk and let it simmer for about one hour. Make a curry paste from garlic and ginger (slightly toasted) and the curry spices. Fry chopped shallots in a little oil. Add tomatoes, milk from the mire poix (poured through a sieve), lime and curry paste. Reduce until it is thick. Add yogurt and chopped cilantro.