

# SAAG ALOO WITH ROASTED GOBI CURRY

1.2kg cauliflower  
3ml olive oil  
6ml rapeseed oil  
150g onions  
12g ginger  
3g mustard seeds  
4g curry leaves  
3g ground turmeric  
12g caster sugar  
3g ground fenugreek  
24g green chillies  
3g mild chilli powder  
300g potatoes, diced  
480g spinach  
300g tinned tomatoes  
480g basmati rice  
40ml water

## METHOD

1. For the cauliflower, break into bite-sized florets and place in a baking tray. Drizzle with olive oil and season with freshly ground black pepper, mixing until well combined. Roast for 20 minutes, or until golden-brown and tender.
2. For the vegetable curry, heat the oil, in a large saucepan over a medium heat and fry the onion for 2-3 minutes, or until translucent.
3. Add the ginger, mustard seeds, curry leaves, turmeric, fenugreek, whole green chillies and chilli powder. Cook for 2-3 minutes, stirring frequently, until the mustard seeds pop and become aromatic. Add the diced potatoes and stir to coat in the spices.
4. Add the tomatoes, spinach leaves, sugar and water. Bring to a simmer and cook for 20 minutes, stirring occasionally.
5. Stir the roasted cauliflower florets into the curry and season with freshly ground black pepper. Add a squeeze of lemon juice to taste.
6. Meanwhile cook the rice for 12-15 minutes in salted boiling water or until tender. Drain thoroughly. Check curry for taste and flavour, and serve with the basmati rice.

SERVES  
4