TAYLOR & COLLEDGE

Coconut Vanilla Curry with Rice



Preparation: 15 mins
Portions: 2-2 Portions

Ingredients

Rice

200 g Basmati Rice
400 ml Water

Curry

2 tbsp Olive Oil vegtable
Onion yellow, chopped
Clove Garlic
20 g Fresh ginger
10 g Curry Powder
400 g Tinned Tomatos Chopped
240 g Chickpea Water canned, drained and rinsed
250 g Sweet Potatoes Boiled and cubed
2 tsp Taylor & Colledge Coconut Extract
1 tsp Taylor & Colledge Vanilla Bean Extract
200 ml Vegetable stock or water
pinch Salt
pinch ground black pepper

Decoration

20 g Coriander To decorate
Lime cut into wedges

Preparation

1. Start by rinsing the rice thoroughly under cold running water until the water runs clear. Add the rice and water to a pot, bring to a boil, then reduce the heat, cover, and simmer for 15 minutes or until tender. Fluff with a fork and set aside, keeping warm.
2. While the rice is cooking, heat the vegetable oil in a large saucepan over medium heat. Add the chopped onion and saute for 3-4 minutes until soft. Stir in the minced garlic and grated ginger, cooking for another minute until fragrant.
3. Add the curry powder and stir for 1 minute until fragrant. Pour in the diced tomatoes and simmer for 5 minutes, letting the mixture reduce slightly.
4. Stir in the drained chickpeas, sweet potato cubes and add the Taylor & Colledge Coconut Flavouring along with the Taylor & Colledge Vanilla Bean Paste. Pour in the water or vegetable stock and season with salt and pepper to taste. Simmer for another 10 minutes, allowing the flavors to meld together.
5. Remove from heat, taste, and adjust seasoning if needed. Serve the coconut vanilla curry hot over the cooked rice. Garnish with fresh coriander and a wedge of lime for an extra burst of flavor.