

PUMPKIN CURRY

From Spicy and Delicious by Priya Wickramasinghe

serves 3-4

INGREDIENTS

1 lb pumpkin or butternut squash

2 Tablespoons unsweetened
coconut

2 cloves garlic, crushed

1/2 medium sized onion, finely
chopped

1 teaspoon oil

1/4 teaspoon mustard seed

2 curry leaves if available

1 teaspoon coriander powder

1/2 teaspoon cumin powder

1/4 teaspoon turmeric

1 teaspoon salt

1 oz. creamed coconut

1/2 cup hot water

METHOD

Peel and remove the seeds from the pumpkin or butternut squash. Cut into 2 inch cubes.

In a heavy bottomed frying pan, over a low heat toast the coconut until lightly browned. Put the garlic, onion, and toasted coconut into a blender and grind into a smooth paste.

In a pan heat the oil, add the mustard seeds and cook covered on a low heat until the seeds sputter. Add the curry leaves, spices, and salt.

Add the coconut paste and the pumpkin to the pan. Lastly add the creamed coconut and the water, bring to a rapid boil.

Cover and simmer for 10-15 minutes. Serve with rice.