

SERVES 4-6

10 MINUTES PREPARATION

35 MINUTES COOKING

RAW SRI LANKAN



ALA HODI

- 500g small potatoes, such as charlotte
- 2 tablespoons sunflower oil
- 1 onion, halved and sliced
- 4 cloves of garlic, peeled and crushed
- 1 thumb sized piece of ginger, peeled and grated
- 1 tbsp Raw Sri Lankan Curry Powder
- 400ml tin of coconut milk
- 1 tsp ground mustard, ½ tsp cinnamon powder, ½ tsp turmeric, ½ tsp whole fenugreek seeds

ALA HODI METHOD

- Wash and cut the potatoes into bite-sized chunks. Put in a saucepan with plenty of water, a teaspoon of salt and boil for 10 minutes until just cooked. Drain and leave to one side.
- Heat the oil in a large saucepan; add the onion garlic and ginger, fry gently for 6-8 minutes until golden and softened.
- Add the Raw Sri Lankan Curry Powder & cook for 1-2 minutes stirring well.
- Add the drained potatoes, coconut milk & the remaining spices to the pan, lower the heat and cook at a gentle simmer for 8 minutes.
- Loosen with a little water if the sauce is thicker than you would like. Add salt to taste, serve.