

## HOME-STYLE CURRY OF POTATOES AND CAULIFLOWER

### Aloo Gobhi

*This is probably the most common and basic vegetable curry you will find anywhere in India. Cooked pretty much nine months of the year, it is one of those recipes that spark an intense debate over authenticity. One of the disadvantages of its universal appeal is that there is no such thing as a universal recipe!*

#### SERVES 4

3 tablespoons vegetable or corn oil  
1 teaspoon cumin seeds  
1 large onion, chopped  
1 tablespoon Ginger-Garlic Paste  
4 green chillies, slit open lengthwise  
2 medium potatoes, peeled and cut into 2.5cm (1-inch) dice  
1 cauliflower, divided into florets  
1 teaspoon ground turmeric  
2 teaspoons salt  
2 tomatoes, chopped  
½ teaspoon garam masala  
1 tablespoon chopped fresh coriander  
5 cm (2-inch) piece of fresh ginger, cut into fine strips  
juice of ½ lime

Heat the oil in a wide, shallow pan and add the cumin seeds, followed by the onion. Sauté for about 5 minutes, until the onion is soft, then add the ginger-garlic paste and fry for a few seconds longer. Add the green chillies and potatoes and sauté over a high heat for a couple of minutes. Tip in the cauliflower, turmeric and salt, mix well, then reduce the heat. Cover the pan and cook for about 10 minutes, stirring occasionally to prevent sticking.

Add the tomatoes and garam masala and cook for about 5 minutes, until the vegetables are completely tender. Sprinkle in the chopped coriander and the ginger, squeeze over the lime juice and serve – either with chapattis or as a side dish.

#### Cook's notes

If you cut the cauliflower florets slightly bigger than the potatoes, they will cook in roughly the same time, rather than overcooking and disintegrating before the potatoes are done.

It's important to use a wide, shallow pan for this dish. If you use a deep pan or a wok instead, don't overcrowd it with the vegetables or they will start to disintegrate.