



March (wintertime/springtime recipe)

Indian Curry with Potatoes

Ingredients (for 4 people):

Earth

1,6 kg potatoes
1 can coconut milk

Metal

4 tablespoons ginger powder or some slices of fresh ginger
4 garlic cloves
6 onions
2 tablespoons of curry powder (mild)
2 teaspoons cumin seed
Pepper
Salt

Wood

2 lemons

Fire

Curcuma

Directions:

Wash and peel potatoes, peel onions and cut both into pieces,
Peel garlic, peel ginger and mince.

Head 1 liter of water in a large skillet, add potatoes and liquid coconut milk; mix in onions, garlic, ginger, 2 tablespoons of curry powder, 2 teaspoons of cumin seed, pepper and salt. Continue cooking over low heat for 30 minutes.

Season the curry with additional salt, lemon juice, curcuma, sugar and the thick coconut milk.

Recommendation:

Eat the curry with rice. You can also combine the curry with fish steaks.

Enjoy your meal!