



The later letters in any of the 'Alphabet' gigs can be a bit tricky recipe wise. But this worked well for 'V' in our Vegetarian Alphabet.

Ingredients for the curry:-

- 1 Aubergine, chopped
- 1 Red Onion, finely diced
- 200g of Mushrooms, roughly chopped
- 1 Tin of chopped Tomatoes
- A handful of fresh Coriander Leaves, roughly chopped
- 2 Spring Onions, sliced across
- 1 Cinnamon Stick
- 1 Tbsp of Tomato Puree
- Oil to fry

Vindaloo Paste Ingredients:-

- 2 Tbsp of Balsamic Vinegar
- 1 Tbsp of Olive Oil
- 6 Cloves of Garlic, minced
- 1 Thumb of Ginger, minced
- 2 Tsp of Garam Masala
- 1 Tsp Turmeric
- 1 hot Red Chilli, chopped
- 1 Tsp of Mustard Seeds

1 Tsp of Cumin Seeds
1 Tsp of Caster Sugar
1 Tsp of Salt
1 Tsp of hot Chilli Sauce

Method:-

For the Vindaloo Paste:-

- (1) Grind the seeds in a pastel and mortar.
- (2) Add all the ingredients into a bowl and mix.

For the Curry:-

- (1) Fry the Onions in a little Oil until translucent.
- (2) Stir in the Tomato Puree.
- (3) Add in the Vindaloo Paste.
- (4) Add the tin of Tomatoes and Cinnamon Stick and allow to simmer for 20 minutes.
- (5) Add all the other ingredients, excluding the Coriander Leaves and again allow to simmer for 20 minutes.
- (6) About 5 minutes before serving and most of the Coriander Leaves, keeping enough back to garnish.

We served ours with boiled Rice, Vada ([Recipe here](#))and Pappadums. Garnished with the remaining Coriander Leaves just to add a bit of colour. Nom!

Our DIY Hot Chilli Sauce [recipe is here](#)