



Curried Gnocchi

(Serves 4)

Ingredients:

1 Packet store bought Gnocchi
80g Butter
½ Cup Raisins
½ Cup dried Apricots
150ml Port wine
½ Cup toasted Coconut flakes
½ Cup chopped Coriander
1 Tin Tomato puree
½ Tin of Coconut milk
50ml Sunflower oil
1 Large Onion finely chopped
1 Clove Garlic finely chopped
1 Teaspoon Ginger powder
1 Tablespoon Curry powder
1 Tablespoon Coriander powder
1 Tablespoon Cumin powder
1 Teaspoon Cayenne powder
1 Teaspoon Turmeric powder
1 Tablespoon White wine vinegar

Method:

Place the Curry powder, Cumin powder, Coriander powder, Turmeric powder and Cayenne powder in a non-stick pan and heat to activate the spices. Be careful not to over-heat the spices. Once you smell the spices in the pan, remove the pan from the heat.

Fry the Onion in the oil with the Garlic and Ginger until cooked through and fragrant.

Add the spices to the pan and incorporate them.

Add the Tomato puree and Coconut milk, simmer until cooked through.

Cook the Gnocchi as per instructions, drain and store in a container.

Chop the Apricots and Raisins, cook in the port wine till no port is left and fruit are soft.

To Serve:

Fry the Gnocchi in the butter until crispy and golden.

Add enough of the Curry sauce to the pan to coat the Gnocchi.

Add Apricot and Raisins and plate in bowls.

Garnish with chopped Coriander and Coconut.