

(/)

clotted cream turkey curry

This festive recipe is perfect for using up leftover turkey or vegetables and made even more special with clotted cream.



2 tablespoons oil
2 white onions roughly chopped
1 tablespoon of ginger paste
2 -3 garlic cloves
1 tin of chopped tomatoes
500g leftover cooked turkey, shredded
113g Rodda's Cornish clotted cream
1 ½ tablespoons brown sugar
Salt, to taste

Spices:

1 teaspoon garam masala
1 teaspoon ground turmeric
1 teaspoon ground coriander
1 teaspoon ground cumin
1 teaspoon chilli powder
4 cardamom pods
(chopped chillies if you like it spicy!)

Heat the oil in a large saucepan over a media heat. Add the chopped onion and

Cook for ten minutes until the edges start to turn brown.

Measure all the spices and place in a small bowl. Stir to combine.

Once the onions have browned add the ginger, garlic (chopped chillies if using) and spices to the pan and cook for 1 minute until fragrant.

Add the tin of tomatoes, sugar and a cup of water to the pan. Stir to combine, the onion and spice mix.

Partially cover the pan and simmer for 15 minutes.

Transfer the curry mix to a blender (or take off the heat and use a stick blender) and blend on high until smooth.

Return the curry to the pot and slowly stir through the Rodda's clotted cream.

Garnish with chopped coriander and serve with rice and naan.

Time:

Makes:

<https://www.roddas.co.uk/recipes/recipe/clotted-cream-turkey-curry/>

A.E. Rodda & Son
The Creamery, Scorrier, Redruth, Cornwall, TR16 5BU
© Rodda's 2020 | Telephone 01209 823300
Company Registered at the above address
Company Registered Number 3833628
Site by big fish ® (<http://www.bigfish.co.uk>)