

# Curried creamy Baby jackfruit

Cook time: 30 minutes

Prep time :5 minutes

## Ingredients

- One pack of cups of Frozen baby jackfruit, thawed and sliced thin
- Half a teaspoon Turmeric
- 2-inch Lemongrass
- Handful curry leaves
- 2 Green chili
- Teaspoon mustard seeds
- Teaspoon Salt
- Half a teaspoon of crushed black pepper
- Half a teaspoon of Cumin
- Teaspoon Coriander
- One Inch piece Ginger
- Cup Coconut
- 2-inch piece of Cinnamon stick
- 2 Cardamom pods
- Coconut vinegar



## Preparation

Puree all seasoning except cinnamon, with water

Layer the jackfruit alternatively with seasoning mix

Cook in low heat for about half an hour until jack fruit is completely soft and translucent stirring occasionally.

Sprinkle black curry seasoning on top and cover. Turn the heat off and let the aroma of the black curry seasoning absorb into the sauce.

Slice curry leaves and sprinkle over the top to garnish.

If you prefer to add little bit of extra protein to your curry, add a handful of boiled peanuts along with jackfruit in between layers. This is totally optional and authentic curry does not contain any peanuts in it. That is just my own preference.

Have another happy curry experience.