

Sri Lankan Spicy Apple Curry

Making a seasoning base for apple curry

For one cup of base gravy, we are going to need,

INGREDIENTS

3 tablespoons whole coriander 3 tablespoon cumin 1 tsp Black cumin 6 red chillies tablespoon of black pepper 2 tablespoons of Salt ½ teaspoon of mustard Half a teaspoon of nutmeg 2 tablespoons of Spanish paprika 2 tablespoons of brown sugar 6 cloves	3 cardamom pods 6 cloves of garlic One inch piece of ginger 2 tablespoons of dry rice 2 tablespoons of grated coconut Handful of Curry leaves Two green chillies 2-inch piece of lemongrass 2 whole red onions 2-inch stick of cinnamon
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PREPARATION

- Dry roast coriander seeds, Cumin seeds, Black Cumin seeds and red chillies.
- Dry roast rice and scraped coconut separately.
- Crush black paper and mustard seeds with pinch salt in a motor and pastel.
- Puree roasted seasonings in a high-speed blender with half a cup of water and salt.
- In the same blender, add ginger garlic and crushed black pepper and mustard nutmeg and puree everything into a smooth paste.
- Heat a frying pan on medium high and caramelize onions until golden brown on the edges. Do not add salt while caramelizing because we already have salt in the seasoning blend.
- Add cardamom, Cloves, Green chili, Curry leaves, Lemongrass and Cinnamon fry for few minutes until fragrant.
- Add pureed seasoning paste and cook another 5 minutes on low until seasonings are blended and fragrant.
- Let the base gravy cool enough to handle, before making the curry.

Making the apple Curry

Cooking time: 3 hours

Servings: 10 to 12 Servings

INGREDIENTS

- 8 green apples and two red apples
- One half cup of Base Gravy
- One and half cup of water
- 2 Tablespoon of Brown Sugar
- Teaspoon of tamarind paste



PREPARATION

- Wash, core, and slice apples.
- Place the apples in a Clay Dutch oven, spread the cooled off base gravy over the apples and coat well.
- Add cup of water or just enough to cover the apples
- Place the Clay braise inside your oven. I am using Eurita clay cooking pot by Reston Lloyd today. Start cooking with the cool oven every time you are using a clay cooking pot that are made to use in ovens.
- Preheat two 350 degrees Fahrenheit and cook for three hours turning every half an hour, until the sauce is thick enough to coat the back side of the spoon.
- Add a teaspoon of tamarind paste and 2 tablespoons of sugar and mix to combine.