

Green Papaya Curry Kerala Style

Ingredients

- 1 green papaya peeled, deseeded and cubed
- 2 large tomatoes roughly chopped
- 1 large onion roughly chopped
- 2 large cloves garlic roughly chopped
- 2 cm piece ginger roughly chopped
- 1 tbsp fennel seeds
- 5 cloves
- 1 star anise
- 5 pepper corns
- 1 small nutmeg
- 1 tsp ground cinnamon
- 1 tsp ground cardamom
- 2 chillie (optional)
- 1 tsp salt
- 1 cup dessicated or shredded coconut
- 1 bunch greens shredded(I used collard greens from my garden)

Method

1. Place the spices and coconut in a dry wok and stir for 2 minutes or until you start to smell the spices. Add the tomatoes, onion, garlic, ginger, salt and chillies along with 1 litre filtered water. Bring to the boil and then simmer for 10 minutes.
2. Place all the ingredients from the wok into a blender and blitz until relatively smooth.
3. Return back to the wok and add 1 to 2 cups more water depending on how thick your sauce is. Add the green papaya and simmer for 10 minutes then add the shredded greens. Cook for another 5 minutes or until the papaya is soft.



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