

Creamy Halloumi Curry

Halloumi in a curry may sound weird but it works an absolute charm. It is salty, meaty and delicious. You have to give it a go.

Serves 4

Ingredients

500g halloumi
1 ½ heaped tsp chilli powder
1 heaped tsp turmeric
2 tsp garam masala
1 cauliflower
bunch of coriander
400g basmati rice
400ml coconut milk
800g plum tomatoes (2 tins)
2 brown onions
1 1/2 tbsp tomato purée
2 cloves of garlic
knob of ginger
vegetable oil

Method

Chop halloumi and cauliflower into bite-size pieces. Cut onion into slices.

Heat a large pan, add a splash of vegetable oil and the onions. Cook on a medium-high heat so they start catching on the pan and softening. Once the onions are beginning to brown, add your cubes of halloumi. As the halloumi starts to brown, add grated garlic cloves, a grated knob of ginger, a heaped tsp of turmeric, 1 ½ tsp of chilli powder and 2 tsp of garam masala. Mix everything together, add your cauliflower and tomato purée. Mix it in. Pour in your tinned tomatoes and your coconut milk. Stir everything together. Get your rice on (follow pack instructions). Cook on a medium heat until the curry is nice and thick. Serve the curry on top of your steaming rice. Garnish with freshly chopped coriander.

