



Curry Sauce

One pint of water
1 Knorr Chicken stock cube
1 Knorr Vegetable stock cube
1 large onion (Diced)
2 Garlic cloves (Chopped finely)
1 level teaspoon coriander powder
1 level teaspoon cumin powder
1 level teaspoon garam massala
1 level teaspoon turmeric
2 level teaspoons of mild curry powder

1 level tablespoon of Juvela white flour mix

Method

Place all the ingredients except the flour in a pan, bring to the boil and simmer for 30 minutes.
Cool to room temperature and then whisk in the flour. Bring back to the boil and simmer gently for a few minutes before serving.

Any sauce not used may be frozen for future use



This recipe has been brought to you by The Cream Of Tartar Company Limited

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