



ROASTED CAULIFLOWER CURRY

Serves 4 – Easy

1 large cauliflower
400g tinned chickpeas, drained
1 tsp fennel seeds
1 tsp black mustard seeds
1 tsp cumin seeds
2 tbsp olive oil
salt
1 tsp turmeric
2 tsp curry powder
15g coriander
3cm piece of ginger, peeled
1 tbsp mango chutney
200g Greek yoghurt
dried chili flakes
30g flaked almonds or roughly chopped cashews

For the yoghurt naan breads:

190g flour + extra for dusting
2 tsp baking powder
¼ tsp salt
175g yoghurt
1 tbsp nigella seeds (optional)
olive oil

1. Preheat the oven to 200°C fan. Cut the cauliflower into florets and place them into a baking tray. Add the chickpeas, fennel seeds, mustard seeds, cumin seeds and olive oil, toss and bake in the preheated oven for approx. 35mins until the cauliflower is slightly charred and tender.
2. Meanwhile, make the curry 'sauce'. Put the turmeric and curry powder into a small frying pan and roast until fragrant. Put into a blender.
3. Remove the leaves from the coriander stalks, and set the leaves aside. Add the coriander stalks to the blender, together with the ginger, mango chutney and yoghurt. Pulse until you have a smooth sauce. Season with chili flakes if you feel like it. Keep the sauce refrigerated until needed.
4. Roast the flaked almonds or chopped cashews in the same frying pan used to roast the spices until golden. Set aside.

5. To make the naan breads: Put all the dough ingredients into a bowl and mix with a spoon. Once the dough starts to come together, knead briefly with your hands to incorporate it well.
6. Cut the dough into four parts. Lightly flour your work surface, roll the first piece of dough in the flour, then gently start to stretch the dough so that it becomes a disc about the size of your hand. You can dip the dough into some more flour if it is too sticky when stretching. Don't worry if the dough is uneven; this will make it look rustic and it does not affect the taste.
7. Heat the same frying pan used for the nuts on a high heat and drizzle with a bit of olive oil. Place a few dough disks into the frying pan and fry the naan breads for 2 to 3 minutes, until the base is cooked and golden brown.
8. When ready to serve: put a bit of the curry yoghurt sauce at the bottom of each plate, top with roasted cauliflower and chickpeas, scatter some toasted almonds and coriander leaves over the dish and serve with freshly baked naan.

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