



COOKING PASSION SINCE 1877

BASIC CURRY SAUCE, MUSTARD VINAIGRETTE AND SPICY ALMOND BUTTER

INGREDIENTS – for basic curry

sauce:

2 shallots
1 tbsp oil
1 tsp brown sugar
2 kaffir lime leaves
300 ml **vegetable broth**
300 ml coconut milk
1 tsp **soy sauce**
2 tbsp starch
Salt
Lemon juice

INGREDIENTS – for fig mustard

vinaigrette:

1 tbsp fig **mustard**
4 tbsp olive oil
4 tbsp balsamic vinegar
1 tbsp honey
Salt
Pepper

INGREDIENTS – for spicy almond

dip:

200 g **almond butter**
10 g ginger
1 tbsp lemon juice
50 ml water
1 tbsp honey

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION:

Peel and finely chop shallots. Heat some oil in a smaller pot and fry shallots with brown sugar for approx. 3 min. Add kaffir lime leaves, vegetable broth, and coconut milk. Bring to a boil and let simmer for approx. 2 – 3 min. Add soy sauce and keep simmering for approx. 4 – 5 min. Remove kaffir lime leaves and spoon some of the sauce into a bowl. Add starch to the small bowl with sauce, stir to combine, then add to the pot. Let the sauce simmer until thickened. Season with salt and lemon juice to taste. At this point, you can upgrade this basic sauce recipe with a curry paste of your choice. Peanut butter also works well!

For the salad vinaigrette, add fig mustard, olive oil, balsamic vinegar, and honey to a bowl. Season with salt and pepper, and stir to combine.

For the almond dip, add almond butter, grated ginger, lemon juice, water, honey, smoked paprika and coriander to a bowl and stir until combined. Season with salt and pepper to taste.

