

Aubergine and green bean curry

Serves 6-8

For the curry paste

2 small onions, finely chopped	5 green chillies, deseeded and chopped
6 garlic cloves, chopped	2 tsp cumin
2 pieces of ginger, peeled and chopped	2 tsp coriander
2 lemongrass stalks, inner part only, sliced	1 tsp turmeric.

The rest

5 aubergine

Oil

300ml passata

400ml tin coconut milk

300g green beans

A handful of fresh coriander, chopped

A handful of cashews, toasted and chopped

Salt and pepper. Lime wedges.

Heat oven to 200 degrees

Halve the aubergine. Cut each half into 3 then into wedges. Toss in oil and place on a baking sheet, skin side down. Roast until browned or fry.

Meanwhile, place all the paste ingredients into a blender or use a hand blender. Blend to form the paste.

Heat some oil in a pan and fry half the paste (store the rest for another day) for 3 minutes. Add the aubergines and stir for a minute.

Add the tomato passata and coconut milk. Simmer for 10 minutes. Add the beans and simmer for another 5 minutes. Season well. Add coriander and top with the toasted nuts and perhaps a squeeze of lime.