

Indonesian Pumpkin Curry

Season: Any

Type: Indonesian Main

Difficulty: 🍳 🍳

Serves: 4-6

Fresh from the garden: Pumpkin, spring onions, lemongrass, lime, basil or mint.

Equipment:	Ingredients:
Measuring cups and spoons Scales Can opener Chopping boards and mats Knives Large saucepan	2 Tbsp medium curry paste 6 spring onions, thinly sliced 4Tbsp finely chopped lemongrass 6 green cardamom pods 2 tsp black mustard seeds 800g pumpkin cut into bite-size cubes 1 cup vegetable stock 400ml coconut milk Juice of 1 lime, plus lime wedges to serve A small handful Thai basil leaves or mint leaves

Method:

- Fry the curry paste with the spring onions, lemongrass, cardamom and mustard seeds for 2-3 minutes.
- Add the pumpkin and stir-fry for 1-2 minutes.
- Add the stock and coconut milk.
- Simmer for about 15-20 minutes until the pumpkin is tender.
- Remove from heat and stir in the lime juice.
- Garnish with basil or mint leaves.
- Serve with steamed jasmine rice and wedges of lime.