## Curry Puff Roll

**Season:** All year  
**Type:** vegetable  
**Difficulty:** Medium  
**Recipe Source:** original  
**Fresh from the garden:** Leek, garlic, celeriac, potato, broad beans, coriander, lemon

### Equipment:
- Sacles  
- Teaspoon  
- Knives  
- Chopping boards  
- Vegetable peeler  
- Frypan with lid  
- Wooden spoon  
- Bowls  
- Cup measure  
- Tablespoon  
- Herb chopper  
- Juicer

### Ingredients
- 30 grams butter  
- 1 teaspoon mustard seeds  
- 1 leek, finely chopped  
- 1 teaspoon turmeric  
- 1 teaspoon curry powder  
- ½ teaspoon chilli powder  
- 1 teaspoon salt  
- 4 potatoes, peeled and cut into small cubes  
- 1 head celeriac, peeled and cut into small cubes  
- 20 broad beans, peeled twice  
- Rough Puff Pastry  
- 1 cup natural yoghurt  
- 1 tablespoon each of chopped mint and coriander  
- 1 tablespoon lemon juice

### What to do:
- Heat the butter in large saucepan and fry mustard seed until it pops.  
- Add the leek, turmeric, curry powder, chilli powder and salt.  
- Mix well and then stir in the potatoes, celeriac and broad beans.  
- Stir for a few minutes, sprinkle with about 1/2 cup of water, cover and simmer until potatoes are tender  
- Shake saucepan occasionally to prevent sticking.  
- Meanwhile, Roll out the pastry into a large rectangle and spray a baking tray with oil.  
- When the vegetables are tender allow to cool slightly and the spread the mixture over the pastry  
- Roll up into a log and bake in a hot oven until the pastry is golden and crisp.  
- Serve with yoghurt sauce-to make blend the yoghurt, herbs and lemon juice together.