Egg and Potato Curry

**Season:** All year  
**Type:** Curry  
**Difficulty:** Medium  
**Serves:** 8 or 20 tastes

**Fresh from the garden:** egg, potato, leek, curry leaves, lemon juice, coriander  
**Recipe source:** adapted from Fauzias Kitchen

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**Equipment:**  
- Large saucepan  
- Colander  
- Chopping boards  
- Knives  
- Saucepan/steamer  
- Garlic crush  
- Micro grater  
- Bowls (small)  
- Bowls (medium)  
- Teaspoon  
- Tablespoon  
- Juicer  
- ½ cup  
- Wooden spoon

**Ingredients:**  
- 12 eggs  
- 4 potatoes  
- 1 large leek  
- 2 garlic cloves  
- 1 piece of ginger approximately 3cm x 3cm  
- 3 tablespoons oil  
- 1 teaspoon cumin seeds  
- 1 stem curry leaves  
- 2 teaspoons coriander powder  
- 2 teaspoons cumin powder  
- 1 teaspoon black pepper powder  
- ½ teaspoon turmeric powder  
- ½ teaspoon nutmeg  
- ½ teaspoon cinnamon  
- 2 tins chopped tomatoes  
- ½ a lemon’s juice  
- ½ cup coriander leaves

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**What to do:**

- Place the eggs in a single layer in large saucepan and cover with cold water.

- Add 1 teaspoon of salt and bring to a rapid boil.

- Turn off the heat, cover with a lid and let sit (still on the warm hotplate) for 10-12 minutes.

- Drain the eggs run under cold water to stop them from cooking

- Peel, chop in half and set aside.

- Wash the potatoes well and cut into 2 cm chunks.

- Steam until just tender, the set aside.

- Wash the leek well and slice finely.
• Peel and crush the garlic and grate the ginger

• Heat the oil, add cumin seeds and allow them to splutter, then add the curry leaves and fry for a few seconds.

• Add the leek and fry until golden brown.

• Add the ginger and garlic, fry for a few seconds.

• Next add the coriander powder, cumin powder, turmeric, nutmeg, cinnamon salt and black pepper.

• Mix well and cook down for a few seconds.

• Add tinned tomatoes and cook until some of the liquid has evaporated.

• Add the potatoes and eggs.

• Heat gently on very low heat for about 5 minutes.

• Just before serving stir through the lemon juice and chopped coriander.