Sri Lankan Cashew Curry

BY CHEF MELANI BASTIANS

Ingredients:

- 300 g raw cashews
- 1 tsp salt for the brine
- ½ medium onion diced
- 2 cloves garlic finely chopped
- 2½ tsp Sri Lankan curry powder
- ¼ tsp turmeric powder
- ½ tsp cayenne pepper
- 8 curry leaves
- 1½ cups good quality coconut milk
- 1 cup frozen peas
- Salt to taste

Directions:

STEP 1: Place the 300g raw cashews in a bowl and cover with room temperature water. Add 1 tsp salt and mix to dissolve. Cover and leave the cashews to soak overnight (up to 24 hours).

STEP 2: When you're ready to cook the cashews, drain them and set aside.

STEP 3: Heat about a tbsp or two of oil (you can use coconut oil or a neutral tasting oil) in a medium-sized saucepan, over medium heat.

STEP 4: Add the chopped onions and sauté until translucent.

STEP 5: Add the garlic, curry leaves and sauté for a few minutes until it becomes fragrant.

STEP 6: Add the soaked and drained cashews, turmeric, curry powder, and a generous pinch of salt and the coconut milk. Mix to combine.

STEP 7: Cover and let it simmer for 45-50 minutes. Check from time to time to make sure there's enough liquid in the saucepan - add water if needed. Add salt to taste.

STEP 8: When the cashews are cooked, add the frozen peas and cook until the peas are heated and cooked through and the gravy is simmering - about 10 more minutes.

STEP 9: Serve warm with Basmati Rice and all your other Sri Lankan dishes.