

## Using Karimix Balti Curry Paste

### VEGETABLE BALTI CURRY

SERVES: 4 as a main course

INGREDIENTS:

60g **Karimix Balti Curry Paste**  
½ onion sliced  
1 carrot cut into strips  
50g fine beans  
50g baby corn sliced into halves  
60g new potatoes  
100g white cabbage  
50g peas  
200ml coconut milk  
2 tbsp vegetable oil  
2 tsp soy sauce  
Salt and pepper to taste



METHOD:

1. Heat oil in a saucepan until hot.
2. Add onions and **Karimix Balti Curry Paste** and fry for 10 minutes.
3. Add baby corn, new potatoes, fine beans and carrots. Stir well.
4. Add coconut milk. Stir well and bring to a boil.
5. Add cabbage and peas. Stir well and bring to a boil.
6. Add soy sauce, salt and pepper to taste.
7. Simmer for 20 minutes or until potatoes are cooked.

*TIP:* Serve with rice or other meat curry dishes.



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