



Where Will Your Next Meal Take You?

What a Wonderful World!

**GLUTEN
FREE**

Scurry for No Hurry Curry

Princes and Moguls alike feasted on Kadi: an ancient aromatic golden curry we discovered while traveling near the Golden Temple of Amritsar in the Punjab province of Northern India. Every home in the area serves this special curry as a treat for family and friends because of its regal origins and exquisite flavor. Savor the true spirit of Crossing Cultures by sharing this dish with those you love.

Heat butter or oil in large wok or soup pot. Sauté garlic, onion and cumin seeds until slightly brown. Add tomato, cook until soft, may need a little water.

Add dry spices turmeric, garam masala, ground coriander and ground ginger, heat 2 minutes.

Add yogurt, stir over low heat until bubbling. Add flour, stir until smooth. Add water, stir until well blended. Add tofu, salt and pepper, simmer for 20–30 minutes.

Garnish with fresh coriander (optional).

Serve over rice with grilled vegetables.

Serves: 4-6

Prep time: 15 minutes

Cooking time: 30 minutes

¼ cup butter or olive oil
2–4 garlic cloves, finely chopped
1 onion, diced
½ teaspoon cumin seeds
1 tomato, cubed
½ teaspoon turmeric
1 teaspoon garam masala
1 teaspoon ground coriander
1 teaspoon ground ginger
1 cup plain yogurt
½ cup Bessan Indian flour
1 ½ cups water
2 cups firm tofu, cubed
salt and pepper to taste
½ cup fresh coriander, chopped
(optional)

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