

#Plate
It Forward

Smoked Pigs Head Sausage Curry

#plateuptogether

INGREDIENTS

2 x Brown onions (sliced)
1 x tbsp Garlic paste
1 x tsp Ginger paste
1 x tsp Lemongrass (sliced)
1 x Long green chilli (sliced)
2 x Roma tomatoes (diced)
1 x tbsp Tomato paste
500g x LP's smoked pig head sausages
2 x tbsp Lings curry powder
500ml x Chicken stock
750ml x Coconut milk
1 x tbsp chopped Coriander
Lemon juice to taste

METHOD

Cook the sausages in a deep frying pan with little oil, deep enough to make the curry in as well, Allow the sausage to cool then cut into chunky pieces.

Using the same pan on low flame, gently sauté the onions until golden brown.

Add the garlic, ginger, lemongrass and green chilli and continue to sauté for 3-4 minutes.

Add the fresh tomato and tomato paste and curry powder and continue to sauté on low flame for 3 minutes.

Add the chicken stock and coconut milk. Let this reduce until it produces a nice thick curry sauce.

Once you've reached your required consistency add the sausage, coriander plus a squeeze of lemon juice. Season with salt, pepper and a touch of sugar to your required taste.

Enjoy!