

Curried Sausages

(serves 4 to 6)



Ingredients:

6 thin sausages	1 stick celery
1 large brown onion (chopped small)	100 ml oil
1 small carrot (chopped small)	
300g diced tomatoes	
400 ml coconut cream	
2 dessertspoons mild curry paste	
2 medium potatoes (peeled, washed and chopped small)	
200 ml water	
2 dessertspoons of cornflour.	
Salt and pepper	

Method

Heat up a pot of water with the sausages in it and bring to the boil. Once the water has come to the boil, turn off. Check the sausages and if not quite cooked leave in the hot water till then, shouldn't be too long. Once cooked, drain and cool down. Wipe out pot dry and put back on the heat (medium/high) with the oil. Once heated up, add the onion, carrot and celery and cook for 5 minutes. Add the curry paste and mix through. Cook out for 1 minute and then add the tomatoes, water and potatoes. Cook for 10 minutes and add the cream. While it is cooking, cut up the sausages into bite size pieces. Once the 10 minutes are up and the potatoes are cooked through, add the sausages. Season to taste. Combine a little water with the cornflour, just enough to dissolve the cornflour. Once the curry has come up to heat again, slowly add the cornflour till thick. Remove from the heat and leave for 30 minutes before serving. This will enhance the flavour. Serve with rice.