

More than 1 hour (plus marinating time)

Serves 4

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Ingredients:

Masala mix:

- 2 Tbsp (30ml) paprika
 - 2 tsp (10ml) garam masala
 - 6 cardamom pods
 - 1 stick cinnamon
 - 6 cloves
 - 2 tsp (10ml) cumin seeds
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- ¼ cup (60ml) wine vinegar
 - 1kg pork shoulder, cut into chunks
 - Large scoop coconut oil or glug vegetable oil
 - 1 tsp (5ml) each black mustard seeds and cumin seeds
 - 2 sprigs curry leaves
 - 2 onions, finely sliced
 - 6 cloves garlic, chopped
 - 4cm knob fresh ginger, peeled and chopped
 - Salt and milled pepper
 - 4 tomatoes, puréed
 - 2 Tbsp (30ml) tomato paste
 - 4 whole red chillies
 - 2 heaped Tbsp (40ml) tamarind paste
 - 3 Tbsp (45ml) jaggery (unrefined Asian sugar, or you can use coconut sugar or treacle sugar)
 - Poppadums or flatbread, for serving

Raita:

- ½ cup (125ml) coconut yoghurt
- ½ cucumber, seeded and grated
- Handful fresh mint, chopped finely
- ½ tsp (3ml) each ground cumin and ground cardamom

Method

1. Combine masala spices with vinegar.
2. Coat pork with spice mixture, cover and marinate for at least 2 hours or overnight in the fridge.
3. Heat oil in a large pot.
4. Toss in spice seeds and curry leaves and cook until they splutter.
5. Add onion and cook over low heat for about 8 minutes or until soft.
6. Add garlic and ginger and fry for 1-2 minutes.
7. Tip in marinated pork, season and cook for a couple of minutes until meat is sealed.
8. Mix in remaining ingredients, then cover and simmer for 20 minutes, stirring occasionally.
9. Add 2 cups (500ml) water, cover and simmer for 1½ hours or until meat is tender (add a bit more water during cooking if it looks dry).
10. Mix raita ingredients until well combined.
11. Serve curry with raita and a poppadum or flatbread.

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