

Less than 45 minutes

Serves 4

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Ingredients:

Curry sauce:

- 1/2 cup vegetable oil
- 1 onion, puréed
- 2 cloves garlic, crushed
- 1 Tbsp (15ml) grated fresh ginger
- 1 tsp (5ml) each garam masala, curry powder and ground cardamom
- 5 cloves
- 3 Tbsp (45ml) tomato purée
- 1/2 cup (125ml) water
- Salt and milled pepper
- 1 can (400g) coconut cream
- 2 packets (200g each) PnP coconut curry tofu, broken into chunks
- 3 Tbsp (45ml) cornflour
- 1 Tbsp (15ml) garam masala

For serving:

- Tomato and onion sambal
- Rotis, naan or rice

Method

1. Heat oil in a pot and sauté onion until translucent.
2. Add garlic, ginger and fry for a minute until fragrant.
3. Stir in all the spices and fry for another minute.
4. Add tomato purée and water and simmer for 5 minutes.
5. Pour in coconut milk and simmer gently for 15-20 minutes. Season.
6. Mix cornflour and garam masala, and toss tofu in mixture to coat well, shaking off

excess.

7. Heat a glug of oil in a pan on medium heat and fry tofu until golden and crispy. Drain on kitchen paper.
8. Toss tofu through butter curry sauce and serve with sambal and rotis, naan or rice.

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