

## Aunty Rahni's Tomato Chickpea Curry

Prep time: 20 mins

Cooking time : around 20 mins

Required overnight soaking

Serving suggestion: steam rice

### **Cooked chickpea 150g**

Method:

- Soak chickpea overnight with water,
- Rinse chickpea with clean water,
- Place on stove to cook with 1 tsp of salt , 1 star anise and 2 dried chilli and 1 sprig of curry leaves, cook chickpea until cooked on medium to high heat,
- Once chickpea is cooked, drain and set aside for later use.

### **(A).** Water 1/2 cup

Tomato 150g chopped

- set aside and wait for use later.

### **(B).**

Section (1)

Ginger ( shredded) 30g

Method: Heat pan with 5Tbs of cooking oil in medium heat, add in shredded ginger, stir for 1 minute.

Section (2)

Water 6 Tbs

Star anise 2 whole

Clove 2 whole

Dried chilli 2 whole

Chilli powder 1 Tbs

Turmeric powder 1 tsp

Fennel powder 1 tsp

Cumin powder 3/4 tsp

Bay leaves 2

Method: Put all of the above in a mixing bowl, mix into paste set aside and ready to use.

Seasoning:

Salt 1/2 Tbs or to taste

### **(C). Accompaniment:**

Cucumber 50g (diced)

Apple 50g (diced)

Salt Pinch

Yoghurt 3 Tbs

Method: Mix all of the above in a bowl and set aside to use as accompaniment with the curry.

### **Cooking method:**

- 1) After completed step (B) section (1), put 2Tbs of cooking oil into pan, add in section (2), stir until fragrant or oil is cook out,
- 2) Add in chickpea, continue to cook for about 3 minutes,
- 3) Pour in (A) keep stirring,
- 4) Toss in salt, continue to cook for about 5 minutes,
- 5) Remove from stove and dish out to a plate or bowl,
- 6) Serve chickpea curry with (C) accompaniment and a bowl of steamed rice.
- 7) Enjoy.