

Basic curry sauce

Ingredients

- 540g Onions - pureed/grated/finely diced
- 300g Tomatoes - crushed/finely diced
- 1 tbsp Ginger-garlic paste
- 1-2 Green Chillies finely chopped (optional, adjust to your preferred hotness level)
- 3 tbsp Oil (1 tbsp per cup of Onions)
- 1/2 tsp Cumin Seeds
- 1.5 tsp Kashmiri Red Chili Powder
- 1 tsp Garam Masala
- 1/2 tsp Turmeric Powder
- 2 tsp Coriander Powder

Preparation

It is preferable to puree the onions but you can also grate or finely dice the onions. The pureed/grated onions make the sauce silkier as compared to using the diced onions.

Blanche the tomatoes and crush them in a blender. Blanching is recommended since it speeds up the cooking process.

Cooking

1. Heat the oil in a pan on medium heat and the Cumin Seeds.
2. When the Cumin Seeds start to crackle add the Ginger-Garlic paste and fry it until it turns golden brown (about 1 minute)
3. Add the onions and fry until golden brown stirring frequently (about 15-20 minutes).
4. Add the tomatoes and also the rest of the spices, mix well and cook on medium heat, stirring frequently, until the oil starts to separate out (about 15 minutes).

You can use the desired quantity to use right away or freeze it after it cools in air-tight bags