



Pumpkin chickpea coconut curry

Ingredients (serves 10)

- 2 ½ Kürbisse (ca. 2400 g)
- 10 cm Stück Ingwer
- 10 Schalotten
- 10 Knoblauchzehen
- 2 frische rote Chili
- 2 Bund frischer Koriander
- Erdnussöl
- 3 Teelöffel Senfkörner
- 40 Curryblätter
- 2 ½ Teelöffel Kurkuma
- 1000 g Dose gehackte Tomaten
- 2000 g Dosen-Kokosmilch
- 2000 g Dosen-Kichererbsen

Also good with

- rice
- naan bread
- chutneys and dips



Preparation

1. Cut the pumpkin into 3 cm pieces and cut the ginger into matchsticks.
2. Pick the coriander leaves and chop the stems.
3. Pour a good portion of peanut oil into a large pot and put it on high heat. Add the ginger, garlic, peppers and shallots and reduce to a medium heat.
4. Cook, stirring occasionally, until golden brown, then add mustard seeds, curry leaves and coriander stalks and sauté until the curry leaves are crispy.
5. Add the turmeric, tomatoes and coconut milk. Bring to the boil, then add the pumpkin and chickpeas. Reduce to low heat, cover with a lid and simmer for 45 minutes.
6. Check occasionally and add a splash of water if it looks a bit dry.
7. When the time is up, remove the lid and simmer for another 15 minutes or so until the sauce is nice and thick. Sprinkle with coriander leaves.

