

VEGETABLE CURRY BREAD POCKETS

Makes 24

INGREDIENTS


1 tbsp oil
1 onion, finely chopped
2 cloves garlic, crushed
2 tsp curry powder
1 potato, peeled and diced
1 large carrot, peeled & diced
1 cube Knorrox Curry Vegetable Flavour Stock
½ cup frozen peas
½ cup water
½ cup frozen peas
Salt and pepper, to season
24 slices bread
3 eggs, beaten
½ cup oil, fry

Serving suggestion:

½ cup plain yoghurt
1 tbsp lemon juice
1 tbsp fresh coriander, finely chopped + extra to garnish
1 tsp sweet chilli sauce
Salt and pepper, to season

METHOD

1. Heat the oil in a frying pan over medium heat and fry the onion and garlic until softened and translucent.
2. Add the curry powder and fry for another minute until fragrant. Add the potato, carrot and stir well.
3. Dissolve the Knorrox Curry Vegetable Flavour stock cube in ½ cup boiling water and pour over the veg mixture. Cover and simmer for 20 minutes before adding the frozen peas.
4. Simmer for a further 10 minutes until vegetables are tender and the sauce has thickened.
5. Season with salt and pepper to taste and set aside to cool.
6. Remove the crusts from the bread, place in a food processor or blender and pulse until you have coarse crumbs. Pour the crumbs out into a dry pan over medium-low heat and cook, stirring continuously, until toasted.
7. Use a rolling pin to roll out each crustless bread slice. Wet fingers with water and brush over the edges of the bread slices.

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- A decorative border around the page features hand-drawn orange line art of various food items including a slice of cheese, a vegetable, a round flatbread with a star-shaped hole, a taco-like item, a slice of pizza, a round flatbread with a hole, a cupcake, a burger, a piece of bread, a slice of pizza, a slice of watermelon, a mushroom, a slice of cheese, a round flatbread with a hole, and a leafy vegetable.
- Place a tablespoon of curry into the middle of each slice of bread and fold the bread diagonally over itself, corner to corner. Press down the edges to seal, making a samosa-type triangle. **Chef's Tip: try not to overfill the bread pockets.*
 - Dip each triangle in the beaten egg, followed by your homemade breadcrumbs.
 - Heat the oil in a deep saucepan over high heat. Add the bread pockets and fry until golden on both sides, about 3 minutes. Transfer to some paper towel to absorb excess oil before serving.
 - Stir together the yoghurt, lemon juice, fresh coriander and sweet chilli sauce and season with salt and pepper to taste.
 - Serve the bread pockets on a platter garnished with coriander and alongside the yoghurt sauce to dip. ENJOY!