

## Aubergine and potato curry

### Ingredients

#### For the roast vegetables

- 2 aubergines, cut into large chunks
- 3 potatoes, scrubbed and cut into large chunks
- 3 tbsp olive oil
- 600g/1lb 5oz tomatoes, halved
- salt and freshly ground black pepper

#### For the curry

- 8 garlic cloves, peeled
- 5cm/2in piece fresh root ginger, peeled and roughly chopped
- 2 green chillies, roughly chopped
- 1 tbsp olive oil
- 1 tsp cumin seeds
- 1 tsp chilli powder
- 1 tsp ground coriander
- 1 tsp ground cumin
- ½ tsp ground turmeric

#### To serve

- small bunch fresh coriander, roughly chopped
- 1 green chilli, thinly sliced (optional)
- freshly steamed rice (you can use microwave rice pouches)

### Method

1. To make the roast vegetables, preheat the oven to 220C/200C Fan/Gas  
7. Tip the aubergines and potatoes into a large roasting tin, drizzle over 2 tablespoons of the oil.

2. Tip the tomatoes into a separate roasting tin, drizzle over the remaining oil. Roast everything for 45 minutes until softened and slightly charred, giving everything a turn and a shake halfway through cooking.
3. Remove the tins from the oven and leave to cool slightly.
4. To make the curry, scrape the tomatoes into a large jug or bowl, add the garlic, ginger and chillies and use a hand blender to blend to a smooth paste.
5. Heat the oil in a wok and add in the cumin seeds. Once the cumin seeds start to dance around in the pan, gently pour in the tomato mixture, then add the chilli powder, ground coriander, ground cumin and turmeric.
6. Bring to a simmer and cook gently for 15 minutes until thickened. Stir in the roast aubergines and potatoes and pour in 100ml/3½fl oz water. Cook for a few minutes until the vegetables have softened and soaked up the sauce. Remove from the heat, season with pepper and stir through a handful of chopped coriander.
7. Serve the curry with steamed rice, sliced chillies if you wish and the remaining chopped coriander.

# Ras Malai Cake

## Ingredients

4 medium free-range eggs, lightly beaten

175g/6oz caster sugar

1 tsp baking powder

pinch fine salt

200g/7oz plain flour

20ml/¾fl oz neutral oil, such as sunflower or vegetable oil

280ml/9½fl oz full-fat milk

200ml/7fl oz double cream

140g/5oz condensed milk

3 cardamom pods, lightly crushed

small pinch saffron threads

1 tbsp ground pistachios

10 roasted almonds, crushed

## To serve

300ml/10fl oz gently whipped cream

handful crushed pistachios

handful toasted flaked almonds

## Method

1. Preheat the oven to 180C/160C Fan/Gas 4.
2. Put the eggs and caster sugar in a large bowl. Whisk together gently using a electric whisk on a medium speed until thick.
3. Mix the baking powder, salt and plain flour in a separate bowl.

4. Sift the flour mixture over the egg mixture in three batches, gently folding in the flour between each addition. Gradually drizzle in the oil, folding as you pour. Make sure not to overmix.
5. Pour the mixture into a 31x25cm/12x10in baking dish and bake for 30 minutes, or until a skewer inserted into the centre comes out clean. Leave to cool for 15 minutes in the dish.
6. Meanwhile, gently warm the milk, cream and condensed milk in a saucepan with the cardamom, saffron, ground pistachios and crushed almonds until steaming. Take off the heat and leave to cool slightly. Remove the cardamom pods.
7. Poke holes with a cocktail stick all over the cake and pour the slightly warm milk mixture evenly over the top. Leave to cool at room temperature, then place in the fridge, ideally overnight, to allow the flavours to relax and infuse.
8. To serve, top the cake with the whipped cream, crushed pistachios and flaked almonds.