

# Culturally Confused Lentil Curry

serves 4

by Harry Sargent

## Ingredients

- 1 stick of cinnamon
  - 1 star anise
  - 2 kaffir lime leaves
  - 2 curry leaves
  - 2 bay leaves
  - 2 400ml tins plum tomatoes, somewhat snipped up
  - 500ml water
  - 250g dried brown lentils
  - ½ tsp sugar
  - 400ml tin of coconut milk
  - 500g fresh/frozen pineapple, cut into roughly 3cm cubes
  - Salt to taste
  - Handful of fresh coriander, roughly chopped
  - 200g petits pois
  - 4 pucks frozen chopped spinach
- For the curry paste:
- 2 tsp coriander seeds
  - 1½ tsp cumin seeds
  - 1 tsp flaky sea salt
  - 2 red chillies
  - 7 cloves garlic
  - 1½ thumbs ginger
  - 1 thumb turmeric
  - 2 tbsp extra virgin olive oil

## Method

1. Use a mini chopper to prepare the curry paste. Some seeds won't break up; that's fine.
2. Heat a large saucepan and spread the pineapple over the bottom. Fry until it just starts to blacken on one side. Remove the pineapple and set it aside. Deglaze with a little water and set aside the resulting syrup.
3. In the same pan, fry the curry paste with the cinnamon stick, star anise, kaffir lime leaves, curry leaves and bay leaves.
4. Add the tomatoes and water, bring them to a simmer and cook for 5 minutes.
5. Stir in the lentils and bring to a simmer. Cover with a lid and reduce the heat to low. Cook for 40 minutes, or until the lentils are soft, stirring occasionally.
6. Stir in the sugar, coriander, pineapple, pineapple syrup, and coconut milk. Heat through and salt to taste.