

A great way to achieve a creamy sauce without the dairy.



EDUCATION SECTOR: PRIMARY
SERVINGS: 10

Potato & Butternut Korma

Ingredients

FOR THE SAUCE

500g Onion, sliced
50g Margarine
100ml Water
400g Butternut squash, thinly sliced
100g KNORR Professional Pataks Korma Paste
400g Cannellini beans, tinned and drained
200ml Water

TO FINISH

400g Butternut squash, diced
800g Potato, par boiled
700ml Water



Method

FOR THE SAUCE:

- Cook the onion with the margarine for 10 minutes on a medium heat then add the water and cook for a further 10 minutes until completely soft.
- Add the KNORR Professional Pataks Korma Paste and butternut squash and cook for 5 minutes then add the water and bring to the boil.
- Add the cannellini beans and simmer for 10 minutes then remove from the heat and blend until smooth, then return to the saucepan.

TO FINISH:

- Pour in the water and add the butternut and potatoes then bring to a simmer and cook for 20 minutes.