Vegan Butter Chicken (Cauliflower)

SERVES: 4 serves

INGREDIENTS:

- 1 head of Cauliflower cut into bit sized pieces
- 2 tablespoons oil
- 1 tsp garam masala

For the butter sauce

- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 large onion diced
- 2 cloves of garlic finely chopped
- 1 tablespoon finely grated ginger or 1 teaspoon dried ginger
- 1 teaspoon ground cumin
- 1 teaspoon garam masala
- 1 teaspoon ground coriander
- 1/8 teaspoon cayenne pepper
- 4 tablespoon tomato paste
- 1 can coconut milk
- ½ cup water
- Salt and pepper

METHOD:

1. Preheat oven to 200°C
2. Cut the cauliflower into large bite-sized pieces. Add the oil and garam masala to a bowl, add the cauliflower and toss to coat.
3. Spread out on a baking sheet in a single layer and roast in the over until golden, about 15 minutes.
4. Meanwhile, heat the oil and butter in a pot or sautee pan over medium heat. Add the onions and cook for about 6 minutes until they begin to brown.
5. Add the garlic and ginger and cook for a further minute, then stir in the ground cumin, garam masala, ground coriander and cayenne pepper, cook for a few seconds.
6. Stir in the coconut milk, tomato paste and water and simmer for 10 minutes. Add the roasted cauliflower and cook for a further 3 minutes. If you like your curry with more sauce, add a little more water and simmer for a few minutes. Taste, add more cayenne pepper if desired and season with salt and pepper.
7. Serve with rice or nann.