

# **Green Paw Paw Curry**

*Paw Paw = Papaya*

## **Ingredients:**

<b>General</b>	<b>Paste</b>	<b>Seasoning</b>
<i>1 Medium size unripe papaya 1/2 tsp - Red chilli powder 1/2 tsp - Turmeric powder 1.5 cups Water salt to taste</i>	<i>1 cup Grated coconut 3 Cloves Garlic chopped 1/2 tsp Red chilli powder 1/2 tsp Turmeric powder</i>	<i>1 tsp mustard 3 Shallots, diced Several curry leaves Coconut oil or sesame oil</i>



## **Method:**

- 1. Make a paste of the Grated coconut, chopped Garlic, Red chili powder & Turmeric powder*
- 2. Peel the skin and cut the papaya into small cubes.*
- 3. Add the diced papaya, chili powder, turmeric powder, salt to taste, water and cook till the papaya is well cooked.*
- 4. Mash a little of the cooked papaya.*
- 5. Now add the ground paste and mix in with the papaya. Add more water and making it a curry consistency. Adjust salt to taste. Bring to a boil and take off the stove.*
- 5. Season with mustard, oil, shallots and curry leaves.*

*Serve with Rice*

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