

Chinese Curry Sauce



Just like a takeaway! We are big lovers of a fakeaway, it's tasty and you know exactly what ingredients have been used! We love recreating our favourite flavours at home and trying out different dishes together. Try this as a vegetable curry or with mushrooms. Serve with a boiled rice or chunky chips!



What you'll need:

Mixing bowl, measuring spoons, wok/large saucepan, wooden stirring spoon, measuring jug

Ingredients

- 4tsp cornflour
- 1tsp curry powder
- $\frac{1}{2}$ tsp Chinese five spice
- $\frac{1}{4}$ tsp ground ginger
- $\frac{1}{4}$ tsp garlic powder
- 1tbsp vegan butter
- 2tsp soy sauce
- 2tsp chilli sauce
- 240ml vegetable stock
- 1tsp lemon juice

Method

1. Mix $\frac{1}{2}$ cornflour (2tsp) and all dry spices together.
2. Melt butter in a large saucepan, once melted add the spice and cornflour mix and allow to fry for a minute until it becomes fragrant.
3. Prepare your chosen ingredients and begin to allow them to cook in a wok or a large frying pan. If they are ready before the sauce reduce the heat and just keep them warm so you can concentrate on the sauce.
4. Turn the heat right down and slowly start to add the vegetable stock. We would recommend a few tablespoons at a time. Make sure you constantly stir the mix.
5. When you have used about half of the vegetable stock, place the remainder of the cornflour (2tsp) into a bowl and add a tsp and $\frac{1}{2}$ to it, mix well until the cornflour has mixed in.
6. Add this to the pan of sauce and stir.

7. Slowly add the remaining stock, until it has reached your desired consistency. Some people like it extremely thick while others prefer it runnier, it's personal preference.
8. Cook for a few minutes stirring consistently.
9. With a gentle simmer the sauce will thicken.
10. Add the sauce to your chosen ingredients and serve immediately.

*Don't forget to send us your pictures of any recipes you try from our website so we can feature them on our Instagram page soy_oi_
Send the pictures to info@soyoi.co.uk*