TAMARIND SAUCE

Season: Any

Type: Sauce

Difficulty: Peasy

Serves: 30 as a taster with vegetable pakoras or samosas

Recipe source: Sarah

Equipment:
Chopping board
Knife
Cup measure
Spoon measure
Small whisk
Small saucepan
Sieve
Wooden spoon

Ingredients:
4 cups boiling water
4 tablespoons tamarind paste *see notes
4cm chunk ginger
6 teaspoons cumin powder
200g jaggery *see notes

What to do:
1. Combine water and tamarind in small saucepan, whisk to combine.
2. Add finely chopped ginger, cumin and jaggery; bring to the boil then reduce heat and simmer uncovered until sauce thickens.

Notes:
*Tamarind is the pulp of the tamarind bean ground up and squished –a little acidic and sour but delicious

*Jaggery is a moulded lump sugar made from either sugarcane or palm juice. Substitute dark brown sugar. Jaggery is also known as gur.