

ThermoVention Global Feast

Cook With Janie cook along!



Sweetcorn in Coconut Curry

Corn niblets are known as sweetcorn in UK, and this authentic Indian “*Sweetcorn in Coconut Curry*” is one of our favourite ways to eat it!

Join Janie as she shares this quick and delicious recipe from her gorgeous cookbook ***Fast and Easy Indian Cooking*** at ThermoVention Global Feast (May 3rd – 5th 2021).

Cook along with Janie and enjoy “*Sweetcorn in Coconut Curry*” as an Indian meal for 4 with steamed rice and a salad, or have some warm naan breads ready to mop up the lovely sauce!

The recipe is suitable for Thermomix® TM31, TM5 and TM6

Ingredients

- 150 g onions
- 1 small garlic clove
- 2 fresh green cayenne chillies
- 15 curry leaves
- 500 g sweetcorn (corn), freshly scraped from cobs or frozen or tinned
- 400 g coconut cream (not creamed coconut or coconut butter)
- 1 level tsp fine sea salt
- ¼ tsp ground turmeric
- ½ tsp freshly squeezed lemon juice
- 10 g fresh coriander leaves

You will also need:

- serving bowl
- serving spoon

To be ready for the cook along:

- defrost frozen corn
- drain tinned corn
- peel and quarter your onions
- peel your garlic

Happy Global Feast!