

Fruit and vegetable curry

Preparation time: 30 min

Difficulty: Medium

Ingredients

- Almond milk: 300 g
- Black cabbage: 20 g
- Broccoli: 20 g
- Carrots: 40 g
- Celery: 20 g
- Chilli pepper: to taste
- Curry: to taste
- Garlic: 1 clove
- Ginger: 20 g
- Mango: 30 g
- Onion: 40 g
- Parsley: to taste
- Pear: 30 g



Preparation

1. Coarsely chop up the previously cleaned fruit and vegetables and finely chop the ginger and chilli pepper.
2. Heat a little extra virgin oil in a pan and add the mix of fruits and vegetables.
3. Then add salt, pepper and curry, sauté for 5 minutes and then add the almond milk and **tomato**.
4. Finish cooking on a low flame for 10 minutes.

For this recipe we used:

Organic Tomato Pulp
80 g

