

Mulligatawny soup

Serves 6

Traditional East Indian soup

Ingredients

- 1 onion diced;
- 1 carrot, grated.
- 2 tablespoons butter.
- 1 tablespoon, Himalaya Gourmet Curry Masala
- 2 tablespoons Himalaya Gourmet Mango chutney.
- 6 cups stock (chicken, meat or vegetable.)
- 2 tablespoons flour
- Garnish: 1 cup, cauliflower florets.

Method: Brown onions in butter, add grated carrot and HG curry masala. Continue to cook. Add flour stirring well at the same time. Add HG mango chutney, and then warm stock in small quantities, stirring all the time, not to get the soup lumpy. Cook for 15 minutes. Add garnish and cook for 3 minutes. Add salt and pepper to taste. Serve

Tip: Add 1 or 2 tablespoons of any Himalaya Gourmet product to any basic soup to achieve an East Indian twist.