



JERNEJ KITCHEN

MANGO CURRY SAUCE

Mango Curry Sauce is light, smooth, and perfect for various vegetarian or meat dishes. It's vegan, full of flavor, and keeps well.

SERVES	4 - 8	PEOPLE
PREPARATION:	10	MINUTES
COOK:	30	MINUTES
TOTAL TIME:	40	MINUTES

MANGO CURRY SAUCE

2 tbsp light soy sauce
1 tbsp sugar
1 tbsp cornstarch
1 tsp oyster sauce (optional)
80 ml (1/3 cup) cold water
1 tbsp canola oil
1 onion
1 carrot
1 tsp minced garlic
1 tsp minced ginger
spices: 1 tsp curry powder, 1 tsp turmeric powder, ¼ tsp cayenne pepper (optional)
1 tsp tomato paste
180 ml (2/3 cup) coconut milk
320 ml (1 1/3 cups) vegetable broth
80 g (3 ounces) mango, fresh or frozen
1 tsp lime juice or rice vinegar

CURRY SAUCE

Add soy sauce, sugar, cornstarch, oyster sauce, and cold water to a bowl. Use a whisk, mix, and set aside. Add oil to a pan and place over medium heat. Add the diced onion and carrot (cut into smaller pieces). Sauté for 6 - 8 minutes over low heat. Add the minced garlic and ginger and cook for 2 - 3 minutes.

CURRY SAUCE

Add curry, turmeric, and cayenne pepper and stir to combine. Add the tomato paste and cook for 2 minutes, then add the coconut milk, vegetable broth, and prepared cornstarch mixture (step 2). Cook for 10 minutes, add the mango, stir, and cook for 5 minutes.

CURRY SAUCE

Transfer the sauce to a blender and mix into a smooth sauce. Optionally, use an immersion blender. Season with lime juice and add salt, if needed. Serve with your favorite main dish.

TOOLS AND EQUIPEMENT

Sponsored

bowl
whisk
kitchen knife
blender or immersion blender