



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

- bowl
- whisk
- kitchen knife
- blender or immersion blender