

Sri Lankan Egg Curry

For 4 people

Preparation time: 20 mins

Ingredients:

- 4 hard-boiled eggs, peeled and halved
- 2 large onions, finely chopped in slices lengthwise (keep 1 tbsp for the coconut sambal, chopped finely)
- 1/2 tin of tomatoes
- 4 cloves garlic, minced or finely grated (with microplane)
- 1 thumb piece of ginger, minced or finely grated (with microplane)
- 1 handful of curry leaves (if you find)
- 1 tsp cinnamon
- 2 cardamom pods
- 1 tbsp cumin seeds
- 1 teaspoon fennel seeds
- 1 teaspoon turmeric powder
- 1 tablespoon coriander powder
- 1 teaspoon mustard seeds
- 1 can of coconut milk
- 2 tablespoons coconut oil
- Salt to taste
- A handful of chopped coriander
- 1/2 lime juice
- 3 tablespoons of grated coconut
- 1/2 large green chilli (finely chopped)

Instructions:

1. **Prepare the eggs:** Boil the eggs until they are soft-boiled (5.45secs). Once cooked, peel them and set aside.
2. **Prepare the curry base:** Heat coconut oil in a large pan over medium heat. Add mustard seeds and let them splutter. Crush the cumin seeds, fennel seeds, cardamom pods in a pestle and mortar then add to the pan. Sauté for a minute until fragrant.
3. **Sauté aromatics:** Add chopped onions, minced garlic, and ginger to the pan. Cook until the onions are soft and golden brown.
4. **Add spices:** Stir in turmeric, cinnamon, and coriander powder. Cook for another 2 minutes to allow the spices to release their flavors.
5. **Add tomatoes and curry leaves:** Add canned tomatoes to the pan and cook. Add curry leaves and continue to sauté for another minute.

6. **Create the curry sauce:** Pour in the coconut milk, and mix well. Don't hesitate to add a splash of water if it feels too thick. Allow the curry to simmer for 10-15 minutes on slow-medium heat until it thickens.
7. **Add boiled eggs:** Gently add the eggs to the curry, ensuring they are well coated with the sauce. Let the curry simmer for an additional 3 minutes, allowing the flavours to meld.
8. **Prepare the coconut sambal:** Mix the grated coconut, green chilli, coriander, red onion and 1/2 lime juice in a bowl
9. **Serve:** Serve the Sri Lankan egg curry hot with steamed rice or flatbread, topped with coconut sambal.

Like most things, it tastes better the following day so make extra.

