



Marco's Curry Sauce

- 475g eating apples washed/cored/sliced finely
- 300g bananas sliced
- 1.4kg pineapple peeled/cored/sliced
- 80g butter
- 80g plain flour
- 100g onion peeled/finely chopped
- 40g hot madras curry powder
- 40g mild madras curry powder
- 20g turmeric
- 100g desiccated coconut
- 2 Knorr chicken jelly pots into 2litre hot water to make chicken stock
- 4 bay leaves
- 10g fresh thyme
- 6 cloves
- 2g salt

ADD 200g leftover cooked turkey per portion to 150ml of finished curry sauce and garnish with diced fresh mango and coriander, serve with rice/naan

Method for sauce

- Melt butter in heavy based pan on low heat and sweat onions until soft no colour.
- Add all fruits and cook down for approx. 10mins.
- Lightly brown the flour in a hot oven.
- Sprinkle the browned flour and all spices and coconut and mix well with a spatula.
- Pour in the chicken stock and bring to boil then simmer for 1hr, skimming the surface if necessary.
- Add bay leaves, thyme and cloves after 10mins of cooking time has passed.
- Season with salt to taste.
- Liquidise in small batches and pass through a sieve.

Reheat when needed and add cooked turkey leftovers.

The recipe comes courtesy of MPW Restaurants. For further information please visit <https://www.mpwrestaurants.co.uk/>