

# Katsu Curry Sauce

PREP TIME: 1 hour

COOKING TIME: 1 hour

SERVES: 10

## Ingredients...

50ml vegetable oil

200g onions, peeled and finely sliced

5 garlic cloves, peeled and chopped

200g carrots, peeled and chopped

80g mild curry powder

16g [Essential Cuisine Chicken Stock Mix](#)

800ml water

50g honey

25g [Essential Cuisine Asian Master Stock Base](#)

## Method...

1. Heat the oil in a suitable pan and fry the onions and carrots for 8-10 minutes or until golden brown, add the garlic and curry powder and stir

2. Add the remaining ingredients, bring to the boil and simmer for 25 minutes or until the vegetables are soft

3. Cool slightly, then blend the mixture until smooth

4. Cool to room temperature and refrigerate

## Chefs Tip

To create a vegetarian version, use [Essential Cuisine Vegetable Stock Mix](#) and [Essential Cuisine Aromatic Stock Base](#) as an alternative!