



**Allotment Gardening In North Essex -- At Home In The Kitchen**

## **Mulligatawny Soup**

### **Ingredients: 4 portions**

50g 2oz Butter or margarine  
100g 4oz chopped onion  
1 dsspn tomato puree  
25g 1oz chopped apple  
1litre 2pt brown stock ( 2 beef stock cube)  
10g 1/2 oz cooked rice ( for garnish )  
50g 2oz flour  
1/2 clove of garlic (chopped)  
1 dsspn curry powder  
1 dsspn chopped chutney  
pinch of salt

### **Method:**

1. Lightly brown the onion and garlic in the butter
2. Mix in the curry powder and flour, cook out for a few minutes, browning slightly
3. Mix in the tomato puree, cool slightly
4. Gradually, mix in the brown stock
5. Stir to the boil
6. Add the remainder of the ingredients and season with the salt
7. Simmer 30 - 45 min
8. Liquidise
9. Return to a clean pan, reboil
10. Correct the seasoning and consistency
11. Place the cooked rice in a warm soup tureen and pour in the soup