Curried broad beans and cauliflower

Recipe Source: Iona Ruscitto

### Equipment:
- Heavy based pot
- Wooden spoon
- Measuring spoons
- Can opener
- Bowls

### Ingredients:
- 500 g broad beans
- 1 small cauliflower
- 1 small onion
- 2-3 cloves garlic
- 1 Tbl sp curry powder
- 2 tbl sp oil
- 1 400g tin coconut cream
- ½ cup stock

### What to do:
1. Remove the beans from the shells and set aside.
2. Cut the cauliflower into small pieces and set aside.
3. Peel and finely dice the onion and set aside.
4. Peel and finely chop the garlic and set aside.
5. Heat the oil in the pot over a medium to high heat.
6. Add the onion to the pot and cook until just browning.
7. Add the garlic and curry powder to the onions and cook for another minute.
8. Add the beans and cauliflower to the pot, stir through so that it is well coated.
9. Add the coconut cream and stock to the pot, stir and bring to a simmer.
10. Simmer with the lid on for a few minutes, then remove the lid.
11. Leave to simmer until the sauce has reduced and the vegetables are tender.
12. Serve warm.