

SUNBLEST VEG ORANGE & PINEAPPLE CURRY

INGREDIENTS:

50–60 people

For the Pasta & Salad:

3.3 kg Sunblest Macaroni

165 ml oil

Sultanas, 5½ cups, approx. 900 g

Pineapple pieces, 11 × 410 g tins, drained, approx. 4.5 kg total

22 oranges, segmented

11 red chillies, finely chopped, reduce for milder heat

11 shallots or onions, finely chopped

For the Dressing:

1.65 litres mayonnaise

330 ml chutney

220 ml medium curry powder, approx. 90–100 g

5½ tablespoons cayenne pepper, approx. 45 g (adjust to taste)

5½ tablespoons salt, approx. 85 g (start with less)

110 ml lemon juice

Black pepper, to taste

METHOD:

- 1. Cook the pasta: Cook the macaroni in well-salted boiling water until al dente. Drain thoroughly.**
- 2. Oil and cool: While still warm, toss the macaroni lightly with the oil to prevent sticking. Allow to cool completely before assembling the salad.**
- 3. Prepare the mix-ins: Gently fold the pineapple pieces, orange segments, sultanas, chillies, and chopped shallots or onions through the cooled pasta, taking care not to break the fruit.**

- 4. Make the dressing:** In a separate bowl, mix the mayonnaise, chutney, curry powder, cayenne pepper, salt, lemon juice, and black pepper until smooth.
- 5. Combine and chill:** Fold the dressing through the salad just until evenly coated. Cover and refrigerate for at least 2 hours before serving to allow the flavours to develop.
- 6. Serve cold:** This salad is best served well chilled as a fresh, vibrant accompaniment to curries, braais, or buffet meals.