

# SAFFRON CURRY KIT TOGETHER PAKORA BLEND

Serves 4



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!

*Jeff Baker*

Executive Development Chef

## INGREDIENTS

To make succulent chicken or vegetable pakoras you will need:

- 400g chicken (cut in strips) / vegetables - cauliflower florets or peppers / paneer (diced into 1½ inch cubes)
- 5 tbsp. water
- Oil to shallow fry
- 1 tin **TOGETHER** Pakora blend

## METHOD

- 1 Transfer the entire contents of the **TOGETHER** Pakora blend into a mixing bowl. Combine using small whisk.
- 2 Add the water and whisk to make a thick batter.
- 3 Add the chicken, vegetables or paneer. Mix gently into the batter and set aside for at least 15 mins - the longer the better.
- 4 Heat the oil in a non-stick pan.
- 5 Place the pieces of chicken, vegetables or paneer into the pan. Fry on medium heat until evenly browned and crisp  
7-10 mins - chicken, 3-5 mins - cauliflower, peppers, paneer.
- 6 Drain on absorbent paper.
- 7 Add a squeeze of lime and enjoy **TOGETHER!!**

## NOTE

Cooking times are a guide only.

## EAT BETTER MEAT

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# SAFFRON CURRY KIT TOGETHER SPICE BLEND

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## INGREDIENTS

- 750g chicken/lean lamb or beef/mixed vegetables
- 4 tbsp. oil
- 1½ medium onion, finely chopped
- 1½ tsp. ginger purée (or fresh crushed ginger)
- 1½ tsp. garlic purée (or fresh crushed garlic)
- 1½ tbsp. tomato purée
- 150g tomato passata
- 4 tbsp. natural yogurt (beaten)  
(Note: Vegan substitute with 3 tbsp. almond milk)
- Water
- 1 tin **TOGETHER** Spice blend

## METHOD

- 1 Heat oil in a non-stick or a heavy bottomed pan.
- 2 Add the finely chopped onions. Fry for about 4-5 mins on medium heat until light brown.
- 3 Add the ginger and garlic purées. Sauté for about 4-5 mins until cooked.
- 4 Add the tomato purée and tomato passata. Sauté for about 5-7 mins until the oil starts to separate.
- 5 Add the **TOGETHER** curry spice blend. Lower the heat to minimum and mix well. Continue to sauté for about 2 mins to cook the spices.
- 6 Add the meat, chicken or mixed vegetables. Turn up the heat to medium and continue to stir for about 5 mins until well coated.
- 7 Add the water, mix well and bring to a boil (300ml if using chicken, or vegetable, 400ml if using lamb or beef).
- 8 Cover and cook on low heat (20mins - chicken, 15mins - vegetables, 40mins - lamb or beef).
- 9 Add the beaten yogurt and stir well. Cover and simmer for 10 mins.
- 10 Serve and enjoy **TOGETHER!!**

## NOTE

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# SAFFRON CURRY KIT TOGETHER NAAN BLEND

Serves 4



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## INGREDIENTS

- 80ml water
- 1 tbsp. yogurt
- 1 tbsp. whole milk
- 1 tbsp. oil, an extra tbsp. to knead
- Flour to dust
- \*For garlic butter (optional): 50g butter, melted + 1 tsp garlic powder
- 1 tin TOGETHER Naan blend

## METHOD

- 1 Transfer the entire contents of the TOGETHER Naan blend into a mixing bowl.
- 2 Using a small whisk, combine the water, yogurt, milk and oil.
- 3 Make a well in the centre of the flour and pour in the liquid.
- 4 Using a fork gradually start incorporating the flour from the sides until it begins to form a rough dough, then bring together with your hand - the dough should be soft and sticky.
- 5 Turn out the dough onto a lightly oiled worktop and knead for 5 mins, until smooth.
- 6 Transfer the dough into a bowl and cover with a damp tea towel. Leave to rest for 30 mins.
- 7 Tip the dough onto a lightly floured worktop and divide into 4 equal pieces.
- 8 Shape each piece into a ball, flatten it on the worktop and roll into an oval shape about 1½cm thick.
- 9 Heat a large non-stick frying pan on a high heat, place the naan bread on the pan and cook for 1 min on each side.
- 10 Remove from the pan and brush with melted butter or \*Garlic Butter (optional).
- 11 Wrap in a tea towel to keep warm while you make the remaining breads.
- 12 Serve and enjoy TOGETHER!!

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# SAFFRON CURRY KIT TOGETHER RICE BLEND

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## INGREDIENTS

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- 500ml water
- 2 tbsp. oil
- 1 tin TOGETHER Rice blend

## METHOD

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- 1 Transfer the entire contents of the **TOGETHER** Rice blend into a non-stick or a heavy bottomed pan.
- 2 Add 2 tbsp. oil and 500ml water to the mixture. Combine well and set aside to soak for 30 mins.
- 3 Bring to a boil uncovered on high heat.
- 4 Cover and continue to boil on high heat for 2 mins. Reduce heat to minimum (simmer) and continue to cook for 4 mins.
- 5 Remove from heat and leave to rest covered for another 5 mins.
- 6 Open and fluff using a fork.
- 7 Serve and enjoy **TOGETHER!!**

## NOTE

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