

## **BHEL PAPDI CHAAT**

Mumbai street fix for you to mix!

(GREEN STICKER)



### **METHOD**

1. In a large bowl, mix the cracked wheat, spiced potatoes and puffed rice. Add 3/4 of the tamarind chutney and the coriander chutney and mix it all through together so all pieces are evenly coated.
2. Pour onto your serving plate, sprinkle the chickpea vermicelli, the remainder coriander and tamarind chutney and finish with the fresh pomegranate

## **OLD DELHI STYLE BUTTER CHICKEN**

One of the classic dishes at The Cinnamon Club, Vivek has done all the hard work for you, to create this beautifully tender butter chicken.



**(RED STICKER)**

### **METHOD**

1. Heat the makhni sauce in a deep saucepan.
2. When it starts simmering, add the chicken and continue cooking on a low heat for another 15 minutes.
3. Heat the black lentils in a small saucepan.
4. Reheat the pilau rice in a microwave for about 2 minutes or alternatively in a steamer for around 10minutes.
5. Brush some butter over the garlic naan and place it under a hot grill for about 20-30 seconds until hot and soft.
6. Transfer the butter chicken to a serving plate or bowl and place the fenugreek butter on top.
7. Enjoy the butter chicken with the pilau rice, black lentils and garlic naan.

## **BLACK LENTILS**

Classic Punjabi style 24-hour slow cooked black lentils



**(RED STICKER)**

### **METHOD**

1. Boil about half a litre of water in a small saucepan.
2. Place the bag of black lentils carefully in the water. The water should be enough to cover the packet.
3. Reduce heat and simmer for 5 minutes.
4. Remove the bag from water, cut it open and transfer the contents to a bowl.
5. Stir well and serve hot.
6. Alternatively, (or if you notice any signs of leakage in the packet) open the bag and transfer the contents to a saucepan.
7. Bring to a boil, reduce heat and simmer for 2 minutes.
8. Remove from heat and serve hot.

## **KADHAI SPICED PAK CHOI**

**(RED STICKER)**



### **METHOD**

1. Boil about half a litre of water in a small saucepan.
2. Place the bag of pak choi carefully in the water. The water should be enough to cover the packet.
3. Reduce heat and simmer for 3-4 minutes until the butter inside has melt completely.
4. Remove the bag from water, cut it open and transfer the contents to a plate or bowl. Serve hot.
5. Alternatively, open the bag and transfer the contents to a frying pan under medium heat.
6. Stir for a couple of minutes or until the butter has melted completely.
7. Remove from heat and serve hot.

## **STEAMED GINGER AND GARAM MASALA PUDDING**



Another signature Cinnamon Club special, served with a toffee sauce and nutmeg custard.

**(ORANGE STICKER)**

### **METHOD**

1. Preheat your oven to 100°C.
2. Prepare a deep baking tray with warm water.
3. Place the toffee sauce and puddings into the water, in their packing. The puddings should be about 3/4th covered in water.
4. Place in the oven for 12-15 minutes until steamed through.
5. Alternatively, take water in a deep saucepan, place a saucer upside down inside the pan and keep the pudding basins and toffee sauce on top of it. Make sure that water covers half of the basins. Cover the saucepan with a lid or foil and steam on low heat for 12-15 minutes.
6. To plate place your pudding in the middle of the plate, cover with toffee sauce and nutmeg custard.
7. Sprinkle the garnishes provided and enjoy!