

Serve both canapes together

Bengali spiced vegetable cake

METHOD



1. Place the cakes on a baking tray and cook in an oven preheated to 180°C for about 4-5 minutes until hot inside.
2. Remove from the oven and place them on a serving plate.
3. Spoon out the kasundi ketchup on top of the cakes and enjoy.

Pithod - chickpea gnocchi

METHOD

1. Place the gnocchi on a baking tray and cook in an oven preheated to 180°C for about 4-5 minutes until hot inside.
2. Remove from the oven and place them on a serving plate.
3. Spoon out the tomato chutney on top of the gnocchi and enjoy.

Cured salmon carpaccio ‘Jhalmuri’

Sliced cured salmon, mustard potatoes, green pea chutney, caramel muri



METHOD

1. Arrange the salmon slices flat on a cold plate in any shape.
2. Spoon out the mustard potatoes and place them at the center of the salmon
3. Cut the tip of the piping bag and pipe the green pea chutney on the salmon at three or four different places.
4. Sprinkle the caramel puffed rice on top and enjoy.

Sandalwood flavoured tandoori chicken breast



METHOD

1. Place the chicken breasts on a baking tray and cook in an oven preheated to 180°C for about 8-10 minutes until fully cooked.
2. Remove from the oven and place them on a serving plate.
3. Spoon the raita and coriander chutney onto the plate and sprinkle the pomegranate over.

OPTIONAL – Brush the chicken breasts with some melted butter as soon as you take them out of the oven to give a better color and glaze.

Tandoori spiced grilled king prawn



METHOD

1. Preheat an oven to 180°C, empty contents of prawn bag on a baking tray.
2. Place the tray in the oven and bake for about 8-10 minutes until they are fully cooked. Prawns start curling up when they are cooked
3. Remove the tray from the oven and transfer the prawns onto a serving plate.
4. Spoon out the curried yoghurt on the plate and enjoy.

Tamarind glazed seared duck breast, **Hyderabadi salan**



METHOD

1. Place the duck breast on a baking tray and cook in an oven preheated to 180°C for about 12-14 minutes, depending on how well you want them cooked inside.
2. Remove from the oven and leave to rest for about 8-10 minutes while you are reheating the sauce.
3. Reheat the salan sauce in a saucepan and hold warm. Alternatively, add the bag of sauce to the boiling water along with the rice and lentils (see below in the instructions for raan) and heat for 10 minutes.
4. Pour the sauce on a serving plate. Slice the duck breast and arrange it on top of the sauce. Scoop out the pumpkin chutney onto the plate and sprinkle the peanut crumble on top of the duck breast.

Milk fed lamb leg 'Raani' with nutmeg and peppercorn sauce



METHOD

1. Remove the lamb raan slices from the packaging and place on a baking tray and place in a preheated oven at 180°C for 10-12 minutes.
2. Prepare a large pan of boiling water over the stove.
3. Add the bags of raan sauce, biryani rice and black lentils to boiling water. Leave to heat for 10 minutes. Remove bags from the water and pat dry with a tea towel. Be careful as these will be hot.
4. Alternatively, you can empty the rice and lentil into separate bowls and reheat in a microwave for 1-2 minutes each. You can reheat the sauce in a saucepan and hold warm.
5. Transfer the lentils and rice from the bags into serving bowls
6. Brush the saffron honey glaze over the sheermal bread and place it under a hot grill for about 20-30 seconds until hot.
7. Remove the lamb from the oven and transfer to serving plates. Pour the raan sauce around and over the lamb. Apply the gold leaf on top of the lamb, garnish with the toppings provided and enjoy with rice, bread and lentils.

Mango shrikhand

Rasmalai sauce, gulab jamun, pistachio

It's a rather simple dessert, just requires assembly in a bowl or glass of your choice. If you really wish to push the boat out, you can reheat the Gulab Jamuns for 15 seconds in a microwave for the added dimension of a hot cold dessert. Otherwise everything cold is just as delicious.



METHOD

1. Take two glasses or glass bowls if you have and pour the mango purée on the sides to form streaks
2. Cut the tip of the piping bag with mango shrikhand to make an opening approx 2-3 cm wide and pipe the yoghurt equally in to the two glasses.
3. Top a gulab Jamun ball each over the yoghurt in each glass.
4. Pour the rasmalai sauce around the yoghurt in the glass.
5. Top with pistachio crumble and serve immediately.

Petit Fours

Simply serve the petit fours provided on a suitable plate with your coffee or tea.