

## **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

## **STIR-FRIED SHRIMP WITH CURRY LEAF AND BLACK PEPPER**

From the beach coast land of Kerala, Vivek brings you this delicious seafood dish.



**(YELLOW STICKER)**

### **METHOD**

1. Heat your frying-pan on a medium heat with a tablespoon of oil.
2. Take your shrimp mix, and empty into a medium sized frying pan, cook for about 2-3 minutes, continuously stirring the shrimps around the pan.
3. Then add your onion, curry leaf and black pepper crust, and stir into the shrimp mixture over the heat.
4. Garnish with fried curry leaves and curried yoghurt pot provided.

## **LAMB SHANK ROGANJOSH & BIRYANI RICE**

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



**(RED STICKER)**

### **METHOD**

1. Prepare a large pan of boiling water over the stove.
2. Take your lamb roganjosh bag and place into the boiling water, be sure to submerge the whole bag in the water.  
Leave this to simmer on a medium heat for 15 minutes
3. After 15 minutes, add the Biryani rice bag to your large pan of boiling water. Leave to cook for an additional 10 minutes.
4. After 10 minutes, remove the lamb roganjosh and biryani rice from the boiling water, and pat dry with a tea towel. Be careful these will be hot.
5. Transfer the lamb to a medium sized frying pan and fry for an additional 1-2 minutes, to add some additional colour and extra little bit of flavour.
6. Garnish with the toppings provided.

**Note:** If you notice any signs of leakage from the bag, do not immerse it in boiling water. Instead, open the bag and transfer the contents to a deep saucepan. Bring it to a boil, reduce to low heat, cover the pan and simmer for 20 minutes. Stir the sauce occasionally and spoon it over the shank.

## **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.

## **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!