

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

TANDOORI PANEER, BEETROOT RAITA, GREEN CORIANDER CHUTNEY, COCONUT CRUMBLE



Another one of Cinnamon Club house specials, the paneer is home-made and laced with royal cumin, then coated in our home made smokey tandoori soola marinade.

(YELLOW STICKER)

METHOD

1. Preheat the oven to 180C
2. Prepare a shallow baking tray, drizzle a tbsp of vegetable oil over the tray and place marinated paneer cubes on the tray.
3. Bake for 10-12 minutes or until the paneer is heated through and a crust begins to form and edges get charred.
4. Transfer the paneer cubes on a clean plate, garnish with beetroot raita and green coriander chutney.
5. Sprinkle over the coconut crumble and enjoy!

CHARGRILLED CAULIFLOWER, SAAG SAUCE, BIRYANI RICE CURRY LIME CRUMBLE



An Indian classic Gobhi Achari- cauliflower cooked in pickling spices, but with a twist! Vivek has pickled and charred the cauliflower quarters for you, so you simply need to heat and eat!

(RED STICKER)

METHOD

1. Preheat oven to 170-180C
2. Prepare a baking tray, drizzle with oil and place the cauliflower over and heat for 6-8 minutes until heated through. To check, insert a sharp knife or skewer into the cauliflower and check against your lower lip, it should be hot to touch.
3. Meanwhile, reheat the sauce in a pan.
4. Pour sauce over a dinner plate, place the cauliflower on top and sprinkle with Garnishes provided.
5. Enjoy with Biryani rice which you could either re-heat in a microwave oven for a minute or simply pop the bag of rice in a pan of boiling water for 5-8 minutes until heated through.

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

**CHILLED COCONUT KHEER, CHARGRILLED
PINEAPPLE, STEM GINGER, QUINOA
CRUMBLE**



(ORANGE STICKER)

METHOD

1. Place the kheer in a wide serving bowl
2. Scatter the pineapple pieces over.
3. Same with stem ginger.
4. Finally sprinkle the quinoa crumble over last and enjoy.