



**MORE SPRING
IDEAS**

TASTY AND VERSATILE INDIAN RECIPES
READY FOR THE SPRING SEASON



RECIPES

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SPINACH NAAN PIZZA



TYPE OF DISH



20 MINUTES
COOKING TIME

SERVES



SPICE LEVEL



MEDIUM

INGREDIENTS

1kg cleaned mussels
1 tbsp. olive oil
2 large onions diced
5 stalks thyme leaves
stems discarded
1/3 medium fennel bulb
julienned
4 cloves chopped garlic
400g can diced tomatoes
1/2 cup sherry or dry
white wine
1 cup light thickened cream
2 tbsp. Patak's Madras Paste

MUSSEL CURRY

- 1 In a large pot on medium heat add oil and add garlic, onions, fennel and thyme. Stir and simmer for about 5 minutes or until soft.
- 2 Rinse mussels with cold water and remove any beards place in bowl.
- 3 Add Patak's Madras Paste, stir and simmer 2 minutes to release the paste flavours.
- 4 Add sherry and can of tomatoes and bring to a simmer.
- 5 Gently pour cream slowly into pot while stirring.
- 6 Add mussels and simmer until shells open - discard any mussels that do not open. Serve with your favourite baguette.
- 7 Tip - for more broth add 1 cup of fish or chicken stock.



TYPE OF DISH



20 MINUTES
COOKING TIME

SERVES



SPICE LEVEL



MEDIUM

INGREDIENTS

400g paneer, cut into 1cm cubes
2½ tbsp. vegetable oil
1 jar Patak's Tikka Masala Sauce 500g
1 cup frozen peas
2 vine-ripened tomatoes, chopped
Naan or other Indian flatbread and Patak's Pappadums, to serve

TIKKA MUTTER PANEER

- 1 Toss paneer with 1½ tablespoons oil in a bowl. Heat a non-stick frying pan over medium heat. Cook paneer, in 2 batches, turning for 3 minutes or until lightly browned all over. Transfer to a plate. Reserve pan.
- 2 Stir in Patak's Tikka Masala Sauce jar in reserved pan over high heat. Add the tomatoes and bring to a simmer, then cook for a further 10 minutes or until tomatoes are pulpy.
- 3 Add paneer and peas, and cook for 5 minutes or until peas are tender.
- 3 Serve curry with naan and Patak's Pappadums.



TYPE OF DISH



25 MINUTES
COOKING TIME

SERVES



SPICE LEVEL



MILD

INGREDIENTS

1 onion
300g of diced potatoes
3 tomatoes, chopped
100g of chopped frozen spinach
4 tbsp. Patak's Korma Paste
500g cauliflower, trimmed, cut into florets
300ml of water
Handful of fresh coriander for garnishing

ALOO GOBI

- 1 First slice and fry onion a little oil until soft.
- 2 Stir in the Patak's Korma Paste and cook for 3 minutes.
- 3 Add potatoes, cauliflower and water cover and cook for 15 minutes.
- 4 Add chopped tomatoes and simmer for 10 minutes until the potatoes and cauliflower are cooked. Add a little water if necessary
- 5 Finally add 100g of chopped spinach leaves and cook for 5 minutes.
- 6 Serve hot with a little fresh coriander leaf (optional).



TYPE OF DISH



20 MINUTES
COOKING TIME

SERVES



SPICE LEVEL



MEDIUM

INGREDIENTS

500g chicken, skin removed and diced
 ½ red onion or 2 shallots, finely sliced
 6 cherry tomatoes, quartered
 1 jar Patak's Tikka Masala Curry Sauce 500g
 Handful of snow peas
 1 tbsp. vegetable oil
 Juice of ½ lemon (optional)
 Pinch of salt, to taste
 Pinch of sugar, to taste
 1 tbsp. coriander, chopped

For a vegetarian option replace chicken with Lemnos Paneer.

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CHICKEN TIKKA MASALA

- 1 Heat oil in a pan and add the red onions or shallots.
- 2 After 2 minutes add the chicken and allow to seal for a few minutes.
- 3 Add the tomatoes and the Patak's Tikka Masala Curry Sauce. Cover and leave to cook through for 15 minutes.
- 4 Stir occasionally to prevent the Tikka Masala from sticking to the bottom of the pan.
- 5 Add peas 6 minutes before serving and stir through.
- 6 Taste and adjust the seasoning with salt, sugar and lemon juice.
- 6 Sprinkle over the coriander and serve simply with fresh hot basmati rice and naan bread.



TYPE OF DISH



25 MINUTES
COOKING TIME

SERVES



SPICE LEVEL



MILD

INGREDIENTS

275g mixed vegetables (e.g. beans/cauliflower/potatoes)
1 cup peas
½ shallot finely diced
2 carrots finely grated
4 tbsp. Patak's Tikka Masala Paste
2 tbsp. natural yoghurt
1 tbsp. vegetable oil
110g basmati rice
275ml water
Salt to taste
Coriander leaves for garnish
Patak's Pappadums
Patak's Mango Chutney

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SPRING VEGETABLE BIRYANI

- 1 Heat the vegetable oil in a pan and stir-fry the rice for 1 minute.
- 2 Add the vegetables and continue to stir-fry for another minute.
- 3 Add the water, Tikka Masala Paste, yoghurt and salt if using, mix thoroughly.
- 4 Bring to the boil, cover and simmer without stirring until the vegetables and rice are cooked and the water absorbed (approximately 15 minutes). Allow to stand for 5 minutes before serving with Patak's Pappadums and a dollop of Mango Chutney. Garnish with coriander.



TYPE OF DISH



30 MINUTES
COOKING TIME

SERVES



SPICE LEVEL



MEDIUM

INGREDIENTS

1½ cups rinsed lentils
½ large onion, diced
2 tbsp. Patak's Rogan Josh Paste
½ tsp. turmeric (optional)
Pinch of sugar
1 tsp. minced garlic
1 tsp. minced ginger
A few good shakes of cayenne pepper
1 can diced tomatoes
¼ cup coconut milk or cream
Handful of coriander for garnishing
Dollop of yoghurt (mixed with a few sprigs of mint)

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RED LENTIL CURRY

- 1 Cook the lentils according to directions. Drain and set aside.
- 2 Heat oil in a large saucepan over medium high heat. Add the onion and saute for a few minutes until fragrant and golden. Add all the spices (Patak's Rogan Josh Paste, turmeric, sugar, garlic, ginger) and stir fry for 1-2 minutes. Add the tomato sauce; stir and simmer until smooth.
- 3 Add ¾ of the lentils and the cream (keep the other ¼ lentils and stir in just before serving). Stir to combine and simmer for another 15-20 minutes (the longer, the better)! Garnish with coriander and serve with a dollop of minted yoghurt.



TYPE OF DISH



15 MINUTES
COOKING TIME

SERVES



SPICE LEVEL



MEDIUM

INGREDIENTS

4 naan pieces
4 tbsp. Patak's Tandoori Paste
1 cup baby spinach
4 cubes of Persian fetta
1½ tsp. cumin seeds
¼ cup shredded coconut
Olive oil
Salt

SPINACH NAAN PIZZA

- 1 Preheat oven to 180°C.
- 2 Whilst oven is heating, toast cumin seeds in a dry fry-pan for 1 minute until fragrant.
- 3 Add sesame seeds and coconut and continue to toast, stirring frequently for approximately 4 minutes, until coconut starts to turn golden brown.
- 4 Place naans on baking tray lined with paper and lightly brush each naan flatbread with oil. Spread 1 tablespoon of Patak's Tandoori Paste to each naan bread, then lightly bake for 3 minutes until edges are golden brown.
- 5 Remove from oven and spread smashed fetta cubes evenly across top of naan. Sprinkle with coconut flakes, spinach leaves and cumin seeds.
- 6 Put naans back in oven and toast for a further 3-5 minutes until spinach wilts and fetta softens.
- 7 Slice, eat and enjoy!