



# CURRY CONCEPT

PREMIUM READY MEALS

THE  
**STREET**  
**FOOD**  
**COMPANY**



# CURRY CONCEPT

The Street Food Curry Concept helps you offer a thrilling premium dining experience to attract diners and gain loyal customers.

Featuring our new Premium Street Food Ready Meals, we enable kitchens of any skill level to offer exciting on-trend cuisines and quality dishes. Pair them with a choice of upsell items, from herb butter naan and honey apricot pilau, to mango thoke salad and mint raita to easily enrich your customer's meal experience, boost spend & improve margins.

# CURRY

A tempting selection of curries with a creamy, layer cooked sauce for incredible depth of flavour, from the slow caramelisation of onions to the careful blending, toasting and blooming of spices.

## SRI LANKAN COCONUT CHICKEN CURRY

Richly spiced Sri Lankan chicken curry with cinnamon, star anise & simmered in coconut milk.

## BURMESE LEMONGRASS CHICKEN CURRY

Aromatic lemongrass and lime leaf chicken curry intermingled with warm ginger, cumin and fennel.

### VEGAN

## SRI LANKAN SWEET POTATO DAL CURRY

Comforting sweet potato, chickpea & dal coconut curry with fragrant turmeric and clove spices.

Choice of sides to turn your meal into a true culinary experience.

# + UPGRADE

## BREAD & RICES

### VEGETARIAN

#### HERB BUTTER NAAN

Fresh baked naan bread brushed generously with a chilli-herb butter.

### VEGAN

#### WHITE BASMATI RICE

Fluffy steamed basmati rice.

### VEGAN

#### MASALA CHICKPEA RICE

Savoury masala spiced rice with chickpeas.

### VEGETARIAN

#### HONEY APRICOT PILAU

Pilau rice with apricot and honeyed spices.

## VEG. SIDES

### VEGAN

#### CHILLI ROASTED BUTTERNUT WITH TOASTED COCONUT

Butternut chunks roasted in a chilli-tamarind sauce and tossed in toasted coconut.

### VEGAN

#### MANGO THOKE SALAD

Refreshing mango & lime salad with roasted chickpeas, chopped mint and citrus dressing.

### VEGAN

#### LEMONGRASS-MANGO CHUTNEY

Sweet mango and lemongrass chutney.

### VEGETARIAN

#### MINT RAITA

A cool minted yoghurt dip

# CURRIES

**SRI LANKAN COCONUT CHICKEN CURRY**

**BURMESE LEMONGRASS CHICKEN CURRY**

**SRI LANKAN SWEET POTATO DAL CURRY (VEGAN)**

## Cooking Instructions:

**FOR BEST RESULTS, MICROWAVE FROM DEFROST:**  
Defrost in a refrigerator at +1°C to +5°C. Once defrosted keep refrigerated and consume within 48 hours. Do not refreeze after thawing. Pierce pouch from the top. Microwave on high in a 1.8kW oven for approx. 2 mins. Shake gently before serving.

As appliances may vary, these cooking instructions are guidelines only.

# BREAD & RICES

**VEGETARIAN**

## HERB BUTTER NAAN

10 PORTIONS - 1 CHILLI MILD

### INGREDIENTS:

150g Street Food Cuban Chimichurri  
150g butter  
10 plain naan breads

### METHOD:

1. Combine Cuban Chimichurri with butter. Spread each naan bread with 2 Tbsp mixture; reheat in the oven and serve.

**VEGAN**

## MASALA CHICKPEA RICE

10 PORTIONS - 1 CHILLI MILD

### INGREDIENTS:

200g Street Food Sri Lankan Curry Paste  
120ml coconut milk  
1.2kg cooked rice  
400g tinned chickpeas, drained  
Chopped coriander to garnish

### METHOD:

1. Mix ingredients together until well combined. Reheat, garnish and serve.

**VEGETARIAN**

## HONEY APRICOT PILAU

10 PORTIONS - 1 CHILLI MILD

### INGREDIENTS:

200g Street Food North African Spice Paste  
120g vegetable stock  
1.2kg cooked rice  
100g dried apricots, finely chopped  
300g shredded carrot  
Pomegranate seeds to garnish

### METHOD:

1. Mix ingredients together until well combined. Reheat, garnish and serve.

# VEG. SIDES

VEGAN

## CHILLI ROASTED BUTTERNUT W/ TOASTED COCONUT

10 PORTIONS - 2 CHILLI MEDIUM

### INGREDIENTS:

250g Street Food Mozambican Coconut Piri Piri  
1kg butternut, cut into chunks  
30g toasted desiccated coconut

### METHOD:

1. Toss butternut in Mozambican Coconut Piri Piri; oven roast at 180°C fan for 25-30mins or until cooked.
2. Toss cooked butternut in toasted coconut to coat. Serve.

VEGAN

## MANGO THOKE SALAD

10 PORTIONS - 1 CHILLI MILD

### INGREDIENTS:

Salad  
300g diced mango  
450g shredded carrot and white cabbage  
500g tinned chickpeas  
2 limes juiced  
30g bunch coriander, chopped  
30g bunch mint, chopped (leaves only)  
100g roasted peanuts, chopped OR 100g crispy onions to garnish

### METHOD:

1. Toss chickpeas in a little oil; oven roast at 180°C fan for 20-30mins or until golden and crisp.
2. Combine dressing ingredients.
3. Toss salad ingredients with dressing until well mixed. Garnish and serve.

### Dressing

250g Street Food Burmese Lime Leaf & Lemongrass Paste  
170ml orange juice  
80g mango chutney

VEGAN

## LEMONGRASS - MANGO CHUTNEY

10 PORTIONS - 1 CHILLI MILD

### INGREDIENTS:

120g Street Food Burmese Lime Leaf & Lemongrass Paste  
180g mango chutney

### METHOD:

1. Mix ingredients together until well combined; serve.

VEGETARIAN

## MINT RAITA

10 PORTIONS - 1 CHILLI MILD

### INGREDIENTS:

120g Street Food Cuban Chimichurri  
180g thick yoghurt  
5g chopped mint leaves  
1/4 tsp ground cumin

### METHOD:

1. Mix ingredients together until well combined; serve.



# THE **STREET FOOD COMPANY**

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**EXCITING WORLD FOOD & FLAVOURS**