



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.

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CURRY

A tempting selection of curries with a creamy, lather 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

Savory 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
¼ tsp ground cumin

METHOD:

1. Mix ingredients together until well combined; serve.



THE STREET FOOD COMPANY

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