

# CURRY

THE STREET FOOD COMPANY



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FOOD  
COMPANY**

# CURRY

An easy curry bar concept to celebrate Curry featuring the spiced and spicy flavours from around the world, including Sri Lankan Mango Chicken Curry, Thai Beef Massaman, Brazilian Fish Moqueca and Malayan Devil's Pork Curry!

MAINS	RICE	FLATBREAD + SALAD	UPSELL SIDES	GARNISHES
Sri Lankan Mango Chicken Curry	Savoury Rice	Roti Flatbread / Naan Bread	Chilli Baked Plantain (Vegan)	Poppadum
West African Chicken Stew	Masala Corn Rice (Vegan)	Lemon Cucumber Salad (Vegan)	Cumin-Mint Vegetable Pakoras (Vegan)	Mango Chutney
Thai Beef Massaman	Coconut Rice and Beans (Vegan)			
Brazilian Fish Moqueca				
Malayan Devil's Pork Curry with Smoked Sausage				
Turmeric Tofu Dahi Curry (Vegan)				

# MAINS

## SRI LANKAN MANGO CHICKEN CURRY

(1 CHILLI MILD)

### Ingredients (10 Portions):

400g Street Food Sri Lankan Curry Paste  
800ml coconut milk  
1.2kg diced chicken 50/50  
400g tinned chickpeas  
200g frozen mango chunks  
50g mango chutney  
15g chopped coriander to garnish

### Method:

1. Heat a saucepan to medium heat. Add some oil and chicken; stir fry for 2-3mins.
2. Add Sri Lankan Curry Paste; stir fry for 1min. Add coconut milk, chickpeas, mango chunks and chutney; mix well. Bring to a simmer; cover and cook for 15-20mins.
3. Garnish and serve.

## WEST AFRICAN CHICKEN STEW

(2 CHILLI MEDIUM)

### Ingredients (10 Portions):

400g Street Food Mozambican Coconut Piri Piri  
400g tinned chopped tomatoes  
400ml chicken stock  
1.2kg diced chicken 50/50  
600g sweet potato, cut into chunks  
1 Tbsp ground cumin  
2 tsp dried thyme  
15g chopped parsley to garnish

### Method:

1. Roast potato until cooked but firm; set aside
2. Heat a saucepan to medium heat. Add some oil and chicken; stir fry for 2-3mins.
3. Add Mozambican Coconut Piri Piri, cumin and thyme; stir fry for 1min. Add chopped tomatoes and stock; mix well. Bring to a simmer; cover and cook for 15-20mins.
4. Add roasted potato; mix well. Garnish and serve.

## THAI BEEF MASSAMAN

(1 CHILLI MILD)

### Ingredients (10 Portions):

400g Street Food Malay Curry Paste  
800ml coconut milk  
1.2kg diced stewing beef  
150g unsweetened smooth peanut butter/ nut free 'peanut' butter / sunflower seed butter  
600g white potato, cut into chunks  
15g chopped coriander to garnish

### Method:

1. Roast potato until cooked but firm; set aside.
2. Heat a saucepan to medium heat. Add some oil and beef; stir fry for 1-2mins to brown.
3. Add Malay Curry Paste; stir fry for 1min. Add coconut milk and peanut butter; mix well. Bring to a simmer; cover and cook for 60-90mins or until beef is tender.
4. Add roasted potatoes; mix well. Garnish and serve.

# MAINS

## BRAZILIAN FISH MOQUECA

(2 CHILLI MEDIUM)

### Ingredients (10 Portions):

400g Street Food Mozambican Coconut Piri Piri  
600ml coconut milk  
1 Tbsp ground cumin  
1 Tbsp smoked paprika  
10 portions hake or other white fish  
350g sliced peppers  
350g diced carrots  
Juice of 1 lime  
15g chopped mint to garnish

### Method:

1. In a saucepan, heat up some cooking oil to medium heat. Add peppers and carrots; stir fry for 2-3mins. Add Mozambican Coconut Piri Piri, cumin and paprika; stir fry for 1-2mins.
2. Add coconut milk; mix well. Add hake; heat through until cooked. Stir in lime juice; garnish and serve.

## MALAYAN DEVIL'S PORK CURRY W/ SMOKED SAUSAGE

(1 CHILLI MILD)

### Ingredients (10 Portions):

400g Street Food Malay Curry Paste  
800g tinned chopped tomatoes  
800g diced pork shoulder  
400g sliced smoked pork sausages / frankfurters  
600g diced white potato  
2 tsp English mustard powder / Dijon mustard  
15g chopped coriander to garnish

### Method:

1. Roast potatoes until cooked but firm; set aside.
2. Heat a saucepan to medium heat. Add some oil and pork; stir fry for 2-3mins. Add sliced sausages; stir fry for 2-3mins.
3. Add Malay Curry Paste and mustard powder; stir fry for 1 min. Add chopped tomatoes; mix well. Bring to a simmer; cover and cook for 20-30mins.
4. Add roasted potatoes; mix well. Garnish and serve.

## TURMERIC TOFU DAHI CURRY (VEGAN)

(1 CHILLI MILD)

### Ingredients (10 Portions):

400g Street Food Sri Lankan Curry Paste  
400g tinned chopped tomatoes  
400g vegan yoghurt  
1kg diced extra firm tofu  
400g sliced carrots  
400g diced butternut  
15g chopped coriander to garnish

### Method:

1. Pan fry or deep fry tofu until golden; set aside.
2. Heat a saucepan to medium heat. Add some oil and butternut; stir fry for 2-3mins. Add Sri Lankan Curry Paste and carrots stir fry for 1-2mins.
3. Add chopped tomatoes and yoghurt; mix well. Bring to a simmer; cover and cook for 20-25mins or until butternut is tender.
4. Add tofu; mix well. Garnish and serve.

# RICE

## SAVOURY RICE

(1 CHILLI MILD)

### Ingredients (10 Portions):

200g **Street Food Nasi Goreng Paste**  
400g uncooked white rice (to make approx. 1.2kg cooked rice)  
400g caramalised sliced white onion  
15g chopped coriander to garnish

### Method:

1. Cook rice as per packet instructions.
2. Fold in Nasi Goreng Paste and onions into the hot rice. Mix well until rice is evenly coated with sauce. Garnish and serve.

## MASALA CORN RICE (VEGAN)

(1 CHILLI MILD)

### Ingredients (10 Portions):

200g **Street Food Sri Lankan Curry Paste**  
100ml coconut milk  
400g uncooked white rice (to make approx. 1.2kg cooked rice)  
400g tinned sweetcorn  
15g bunch mint (chop leaves only) to garnish

### Method:

1. Cook rice as per packet instructions.
2. Fold in Sri Lankan Curry Paste, coconut milk and sweetcorn into the hot rice. Mix well until rice is evenly coated with sauce. Garnish and serve.

## COCONUT RICE AND BEANS (VEGAN)

(0 NO CHILLI)

### Ingredients (10 Portions):

200g **Street Food Mexican Chilli Orange Paste**  
100ml coconut milk  
400g uncooked white rice (to make approx. 1.2kg cooked rice)  
400g tinned pinto beans  
15g chopped parsley to garnish

### Method:

1. Cook rice as per packet instructions.
2. Fold in Mexican Chilli Orange Paste, coconut milk and pinto beans into the hot rice. Mix well until rice is evenly coated with sauce. Garnish and serve.

# SALAD

## LEMON-CUCUMBER SALAD (VEGAN)

(0 NO CHILLI)

### Ingredients (10 Portions):

400g diced/quartered cherry tomatoes  
400g diced cucumber  
200g finely diced red onion  
Juice of 1 lemon  
2 Tbsp oil  
15g chopped coriander  
15g bunch mint (chop leaves only)

### Method:

1. Mix ingredients together until well combined. Serve.

# SIDES

## CHILLI BAKED PLANTAIN (VEGAN)

(2 CHILLI MEDIUM)

### Ingredients (10 Portions):

200g Street Food Mozambican Coconut Piri Piri  
2 tsp ground cinnamon  
1kg ripe plantain, cut into diagonal slices

### Method:

1. Preheat oven to 180°C fan. Place plantain slices in a large bowl; toss with Mozambican Coconut Piri Piri and cinnamon.  
2. Place evenly onto a lined baking sheet and roast for 20-25mins, turning halfway, or until cooked and golden. Serve.

## CUMIN-MINT VEGETABLE PAKORAS (VEGAN)

(1 CHILLI MILD)

### Ingredients (10 Portions):

225g Street Food Cuban Chimichurri  
625g shredded vegetables (e.g. carrot, cabbage, parsnips)  
625g white onion, finely chopped  
300g besan/gram flour  
2 Tbsp whole cumin seeds

### Method:

1. In a large bowl, add shredded vegetables, onion, gram flour, cumin seeds, 75ml water and 225g Cuban Chimichurri. Mix well and let mixture rest for 10-15mins.  
2. In the meantime, heat up a deep fryer to 180°C. Using two tablespoons, form the mixture into little balls and slip carefully into the oil. Working in batches, fry each batch for 5-6 mins, turning halfway or until pakoras are crispy and golden.  
3. Using a slotted spoon, remove pakoras and drain on kitchen paper. Serve.



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