

STREET FOOD **GOES** CURIOUS

THE
**STREET
FOOD** CO.

**Eat
curious**



THE STREET FOOD COMPANY

INSPIRED BY THE STREETS!

Our mission is simple: to find the exciting, on-trend flavours people are eating on the streets and bring them to chefs and foodservice teams in an easy and exciting way. Whether it's vibrant Cuban chimichurri sauce, Jamaican spiced apple pulled chicken or aromatic Punjabi curry, we create products that help you serve exciting world food & flavours without compromising on quality or creativity.



Eat Curious

CURIOUS BY NATURE

Eat Curious is a plant-based food development company dedicated to providing innovative and sustainable solutions to the foodservice industry. We are committed to creating versatile products that are minimally processed, have a good nutritional profile and are full of flavour.

SIMPLE TO COOK

HARD TO FORGET



A vibrant and nourishing bowl featuring Eat Curious Dehydrated Pieces or Mince coated in a fragrant Street Food Burmese lime leaf and lemongrass paste. Paired with hearty wholegrain rice, this dish can be served with a variety of vegetables: either a mix of roasted veggies or fresh vegetables like crisp cucumber, sweet mixed peppers and tender baby leaf spinach. Flavourful, balanced, and full of goodness!



BURMESE LEMONGRASS BUDDHA BOWL

Serves: 1 Portion

INGREDIENTS

35g	Eat Curious Dehydrated Pieces or Mince
105g	Water
30g	The Street Food Company Burmese Lime Leaf & Lemongrass Paste
40g	Carrots, cut into ribbons
10g	Baby leaf spinach
20g	Red onions, sliced
20g	Mixed peppers, de-seeded & sliced
60g	Cucumber, diced
30g	Chickpeas
5g	Fresh coriander
60g	Brown wholegrain rice

METHOD

1. Rehydrate Eat Curious Pieces (or Mince): soak pieces in water (or stock for added flavour) for at least 30 minutes. Drain excess water.
2. Cook pieces: In a suitable pan, warm the Burmese Lime Leaf & Lemongrass Paste. Add the pieces and fry until cooked.
3. To plate: Arrange vegetables, hot rice, and top with Eat Curious Pieces. Add chickpeas, coriander and dress with a satay sauce.

A woman wearing a white headscarf and a white apron over a dark long-sleeved shirt is focused on her work at a street food stall. She is using a pair of tongs to handle food. In the background, there are signs for 'Camarão e Catupity' and 'Palmito'. The scene is lit with warm, golden light, suggesting a sunset or sunrise. The overall atmosphere is that of a busy, authentic street food market.

STREET INSPIRED CURIOUS BY NATURE!

Street Food Goes Curious brings together The Street Food Company's bold, street inspired flavours rooted in real global food culture with Eat Curious' fresh, plant based approach built on curiosity and creativity.

MEXICAN CITRUS & CINNAMON TACO BOWL

Serves: 1 Portion

INGREDIENTS

35g	Eat Curious Dehydrated Mince
105g	Water
30g	The Street Food Company Mexican Chilli Orange Paste
5g	Rapeseed Oil
30g	Sliced Red Onions
2g	Garlic Puree
50g	Black Turtle Beans
20g	Sweetcorn
3g	Fresh Coriander
40g	Salsa
25g	Tortilla Chips
20g	Sliced Jalapenos
10g	Crispy Onions
10g	Spring Onion

METHOD

1. Soak Eat Curious Mince in water for 20 mins. Mix with the Mexican Chilli Orange Paste and bake for 10 mins at 180°C on a lined baking tray.
2. Fry onions and garlic puree until cooked, then add mince, beans, sweetcorn, salsa and coriander. Reheat.
3. To serve, place mince in a bowl and garnish with slaw, crushed tortilla chips, sliced jalapenos, crispy onions and sliced spring onions.

PUNJABI TIKKA MASALA

Serves: 1 Portion

INGREDIENTS

35g	Eat Curious Dehydrated Mince
105g	Water
30g	The Street Food Company Punjabi Tikka Masala Paste
150g	Tikka Masala Sauce

METHOD

1. Soak Eat Curious Mince in water for 20 mins. Mix with the Punjabi Tikka Masala Paste and bake for 10 mins at 180°C on a lined baking tray.
2. Top cooked mince with a Tikka Masala sauce and reheat until fully cooked.
3. Serve curry with rice and garnish with fresh coriander

GET IN TOUCH!

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