



KALAMUNDA FARMERS MARKET

White Lentil Coconut Fritters served with Turban Chopsticks Chilli Jam

Makes approx. 20-25 Fritters

Cooking time: 15 minutes

1 packet	Turban Chopsticks White Lentil Coconut Fritters
6 tablespoons	Turban Chopsticks Chilli Jam
3/4 cup	Water
1 medium	Onion, sliced thinly
1 handful	Coriander leaves
Oil	For shallow frying

Method:

1. Open dry lentil mixture, coconut shreds and spices enclosed in the packet, and place all ingredients into a large mixing bowl. Add water, coriander leaves and sliced onion to the dry mix.
2. Stir through well, until all contents are moist and mixed thoroughly. Allow the mixture to rest for about 1/2 hour.
3. Heat oil in a non-stick pan over med-high heat and spoon the fritters into the pan. Fry lightly for 1-2 minutes each side or until golden and fluffy. Serve hot and indulge in this easy to do treat.
4. For a simple variation, add a cup of corn, peas, shrimp or crab meat. Very decadent!

Jewelled Mung with Spinach and Spices

Serves 4

Cooking time: 30 minutes

1 packet	Turban Chopsticks Jewelled Mung
4 cups	Water
1 bunch	Fresh spinach
2 tablespoons	Ghee, Butter or olive oil
1 large	Tomato, cubed
1 medium	Onion, sliced thinly

Method:

1. Rinse mung dahl under running water until it runs clear. Heat a saucepan on medium heat. Add sliced onion, ghee or oil and Turban Chopsticks spices enclosed in the packet. Pan fry for 2-3 minutes until fragrant and onions are golden brown.
2. Add washed mung dahl, water, tomato and fresh spinach. Cook for 30 minutes, stirring occasionally until soft. This creamy spinach mung is great with some hot roti bread or as a side to some spicy Tandoori chicken or Curry. We will leave the rest to your creative edge.....
3. Garnish with a handful of coriander leaves and serve with Turban Chopsticks Royal Festival Briyani Rice.

Thai Green Curry

Serves 4

Cooking time: 30 minutes

4 tablespoons	Turban Chopsticks Thai Green Curry Paste
½ can	Coconut Milk
½ cup	Water
2 cups	Seasonal Vegetables (zucchinis, pumpkin, potatoes, eggplant, beans)
500g	Chicken/Seafood/Meat/Tofu

Method:

1. Heat a heavy based pan and add Turban Chopsticks Thai Green Curry Paste.
2. Fry until fragrant and paste is bubbling.
3. Add chicken/meat/seafood and brown in the paste.
4. Add vegetables, coconut milk and water.
5. Simmer for 30-45 minutes, depending on size of meat/seafood.
6. Season with further fish sauce if required. Serve hot with a garnish of coriander leaves and steamed rice.