



Turban Chopsticks

www.turbanchopsticks.com.au

Cooking Demo at Kalamunda Farmers Market

Sunday 12th July 2009

Royal Festival Briyani Rice

Serves 4

Cooking time: 20 minutes

1 packet	Turban Chopsticks Royal Festival Briyani
1 tablespoons	Ghee/Butter/Vegetable oil
1 cup	Mixed Vegetables (peas, potatoes, cauliflower florets, carrots, beans) or 250g of chicken, prawns or fish
1 handful	Coriander leaves

Method:

1. Heat a saucepan on medium heat. Add ghee, mixed vegetables or chicken, prawns or fish along with the packet of spices enclosed in the packet.
2. Pan fry until fragrant. Add washed rice, sultanas and onion flakes enclosed in the packet, along with 2 cups of cold water. Simmer with lid on, for further 15 minutes on low-medium heat until rice is fluffy and cooked. Garnish with cashew nuts, enclosed in packet, along with coriander leaves & serve immediately.

Serve with a curry, dahl, a side salad & with some chilli pappadams. You'll sure have an Indian meal fit for royalty!

Cucumber and Cumin Raita

Serves 4

Cooking time: 10 minutes

1 medium	Lebanese Cucumber
250ml	Natural Yogurt
2 tsp	Cumin seeds, roasted and ground
1 handful	Coriander leaves, finely chopped
To taste	Salt

1. Slice cucumber in half and remove seeds. Cut cucumber into small cubes, or alternatively grate coarsely. Combine cucumber, thick yogurt, ground cumin, coriander seeds and salt in a medium bowl. Stir well and serve with Turban Chopsticks Royal Festival Briyani Rice.

