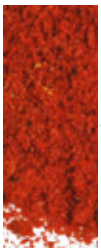
The Indian Banquet Recipe Collection



CLIVE OF INDIA®

Brought to you by Clive of India & McKenzie's

CLIVE OF INDIA Authentic Curry Powder's heritage extends back to the British East India's rule of the spice rich regions of Bengal and Bidhar. The authentic blend of herbs and spices creates delicious meals and side dishes full of fragrance and aroma. It eliminates the need to individually buy herbs and spices – you'll have your very own authenic indian spice market at home!
Here are some of the herbs and spices within our iconic and original recipe.

turmeric (tur-mer-ic) n.
A plant of the ginger family. It's roots are cooked, dried and ground into a deep orange-yellow powder that has a distinctive earthy and bitter taste.

fennel (fen-nel) n.
A plant in the celery family with yellow flowers and feathery leaves. Highly aromatic with culinary and medicinal uses.

Chilli Powder n.
Dried and ground chilli pepper with the addition of other spices to add heat and pungency to a dish.

black pepper n.
A popular spice or seasoning that is derived from peppercorns, the fruit of a flowering vine which is usually dried and kept whole or ground.

fenugreek (fen-u-greek) n.
The leaves and seeds of a plant with a sweet taste and smell. Helps to reduce the bitterness of a dish and enhance flavour.

coriander (co-ri-an-der) n.
A herb, also known as Cilantro or Chinese parsley. Strong-scented and pungent soft leaves used in cooking and aromatic seeds used as a seasoning.

cumin (cum-in) n.
The dried seed of a plant that is a member of the parsley family. Used since ancient times in ground or whole seed format.

YOUR Indian BANQUET FEAST

WHAT BETTER WAY to warm up and catch up with loved ones than with an Indian feast? Cook your own Indian feast at home with these banquet suggestions using recipes from this booklet. These menus are guaranteed to spice things up and delight your guests or family with a spread full of colour, love and flavour.

Banquet 1:

Starter

Pumpkin and Chickpea Samosa
Dahl Soup

Main

Potato and Split Pea Curry
Chicken Korma

Sides

Aloo Gobi
Raita
Rice with Almonds
Pappadums
Naan Bread

Dessert

Fig, Walnut and Saffron Kulfi
Gulab Jamun

Banquet 2:

Starter

Red Onion and Green Pea Fritters
Spiced Lentil and Vegetable Soup

Main

Chana Dahl
Coconut Lamb Curry

Sides

Chick Pea Salad w Yoghurt Dressing
Raita
Rice with Almonds
Pappadums
Naan Bread

Dessert

Fig, Walnut & Saffron Kulfi
Gulab Jamun

Suggestions:

Serve Lassi's with your banquet. Lassi's are a popular yoghurt based drink that compliment spicy dishes.

Use colourful table cloths, table runners and napkins in red, orange, fushia pinks, tarnished bronze and lime greens to lighten up your table.

Flower petals make a great decoration on your table as do lanterns and tea candles.

Some like it hot... If you like your Indian inspired food to pack a punch, substitute ⅓ of the curry powder in each of the recipes with Clive of India's Hot Madras Curry Powder.
Clive of India's Hot Madras Curry Powder contains extra chilli than Curry Powder as well as the addition of other aromatics such as cloves, cinnamon, cardamom and nutmeg.
Avaible at selected Coles and independent supermarkets.

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LEGEND

S ..... Serves

P ..... Preparation time

C ..... Cooking time

..... Starters

..... Main

..... Sides

..... Dessert

CLIVE OF INDIA®

STARTERS

Pumkin AND CHICK PEA SOMOSA

S 8 P 20 mins C 45 mins

Ingredients:

½ cup McKenzie's Chick Peas, uncooked

300g butternut pumpkin, deseeded, peeled and cut into small cubes

½ red onion, finely chopped

¼ cup fresh coriander leaves

½ tsp ground coriander

1 tsp Clive of India Authentic Curry Powder

McKenzie's Australian Natural Sea Salt Grinder, to taste

McKenzie's Whole Black Peppercorns Grinder, to taste

1 ½ cups plain flour

1 tsp McKenzie's Australian Natural Sea Salt Grinder, fine grind

⅓ cup warm water

30g butter, melted

Plain flour, extra to dust

1.5 litres of vegetable oil, to deep fry

Method:

1. Prepare the chick peas according to packet directions.

2.Preheat oven to 180°C. Place pumpkin on a baking tray and roast for 30 minutes or until tender. Remove and cool for 15 minutes.

3. Use a fork to coarsely mash chickpeas in a bowl. Add pumpkin, onion, fresh and ground coriander and curry powder. Stir to combine and season to taste with salt and pepper.

4. Sift flour and salt into a bowl. Make a well in the centre and add the warm water and butter. Using a round-bladed knife, stir the mixture until a dough starts to form. Turn onto a lightly floured surface and knead for 5 minutes or until smooth and elastic. Place in a bowl and cover with plastic wrap. Set aside for 30 minutes to rest.

5. Roll out dough very thinly (approximately 2mm thick). Use an 8cm-diameter round pastry cutter to cut 16 discs from the dough. Place 1 tablespoon of pumpkin mixture in the centre of each disc. Brush edges lightly with water and fold in half to enclose filling. Press edges together to seal.

6. Heat oil in a large saucepan or deep fryer to 180°C. Add 6 samosas at a time and deep fry for 5 minutes or until golden brown. Use a slotted spoon to transfer to a plate lined with paper towel. Repeat in two more batches, reheating oil in between if necessary.

Tip: Yoghurt combined with chopped mint makes a great dipping sauce for somosas.

S 8 P 15 mins C 15 mins

Ingredients:

¾ cup McKenzie's Green Split Peas, uncooked

2 red onions, diced

1 garlic clove, crushed

¼ cup fresh coriander, chopped

½ long red chilli, deseeded and diced (optional)

¼ cup fresh mint, chopped

¼ lemon, squeezed

½ cup chick pea flour

1 tbs Clive of India Authentic Curry Powder

1 egg, lightly whisked

McKenzie's Australian Natural Sea Salt Grinder, to taste

McKenzie's Whole Black Peppercorns Grinder, to taste

¼ cup vegetable oil

Method:

1. Prepare green split peas according to packet directions.

2. Combine the peas, onion, garlic, coriander, chilli, mint and lemon juice in a large bowl. Sift over flour and curry powder and toss to combine.

3. Add the egg and stir until just combined. Season with salt and pepper. Divide mixture into 16 patties and refrigerate for 15 minutes.

4. Heat oil in a frying pan over medium heat. Add half of the fritters and shallow fry for 3 minutes each side or until golden brown. Transfer to a plate lined with paper towel. Repeat with remaining fritters, reheating oil if necessary.

5. Arrange on a platter and serve immediately with natural yoghurt & naan bread.

Tip: Use these patties in a wrap as a substitute for meat or falafels.

Yellow Splits Peas or crushed Chick Peas can be used instead of Green Split Peas.

Dahl SOUP

S 8 P 25 mins C 1 hr

Ingredients:

2 tbs vegetable oil
1 tsp mustard seeds
1 tsp cumin seeds
3 tbs Clive of India Authentic Curry Powder
1 large brown onion, finely chopped
3 garlic cloves, crushed
1 red chilli, finely chopped (optional)
400g can diced tomatoes
1 litre vegetable stock
½ cup McKenzie's Yellow Split Peas, uncooked
½ cup McKenzie's Red Lentils, uncooked
McKenzie's Australian Natural Sea Salt Grinder, fine grind to taste
2 tbs fresh coriander leaves, chopped

Method:

1. In a large saucepan, heat oil and fry mustard and cumin seeds on medium heat until fragrant and seeds begin to pop. Add curry powder and fry for one minute until fragrant.

2. Add onion, garlic and chilli and fry until onion is translucent.

3. Add diced tomatoes, vegetable stock and two cups of boiling water.

4. Add yellow split peas and cook for 10 minutes.

5. Add red lentils and cook for a further 20 minutes or until both grains are tender.

6. Season to taste and serve with fresh chopped coriander.

Tip: Add a dollop of yoghurt to serve.

Spiced lentil AND VEGETABLE SOUP

S 4 P 15 mins C 1 hr 40 mins

Ingredients:

2 tsp olive oil

1 red onion, chopped

2 garlic cloves, crushed

2 celery stalks, chopped

1 tbs Clive of India Authentic Curry Powder

400g diced tomatoes

1 litre vegetable stock

1 cup McKenzie's Whole Green Lentils, uncooked

2 red capsicums, chopped

2 small eggplants (or 1 large), chopped

McKenzie's Australian Natural Sea Salt Grinder, to taste

McKenzie's Whole Black Peppercorns Grinder, to taste

Plain yoghurt and coriander leaves, to serve

Method:

1. Heat oil in a large saucepan over high heat. Add onion, garlic and celery. Cook, stirring, for 5 minutes or until onion is soft.

2.Add curry powder. Cook, stirring, for 1 minute until fragrant.

3. Add tomatoes, stock, 2 cups of cold water and lentils. Cover and bring to the boil.

4. Reduce heat to low. Simmer for 45 minutes. Add capsicum and eggplant.

5.Simmer, covered, for 40 minutes or until vegetables and lentils are tender. Season with salt and pepper.

Tip: Serve soup with basmati rice, fresh coriander and natural yoghurt.

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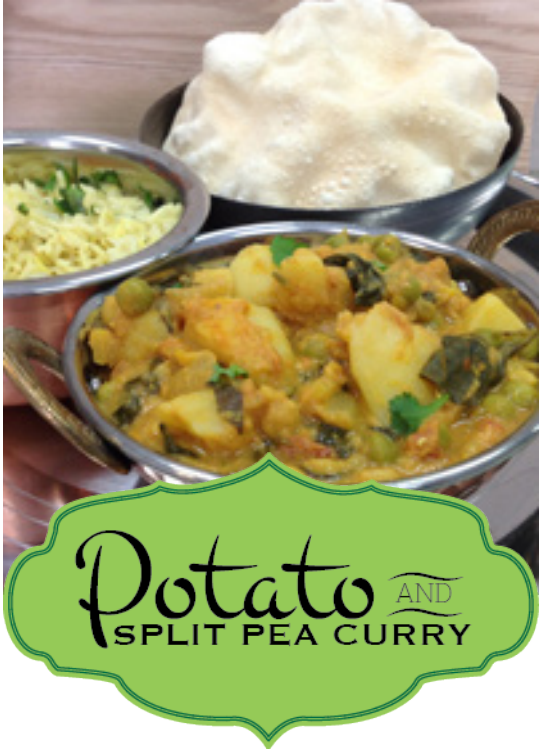
MAIN



Potato AND SPLIT PEA CURRY

S 8 P 10 mins C 1 hr

Ingredients:

⅔ cup McKenzie's Yellow Split Peas, uncooked
5 medium potatoes, quartered
1 tbs vegetable or rice bran oil
1 medium brown onion, finely chopped
2 garlic cloves, crushed
1 tsp fresh ginger, finely grated
3 tbs Clive of India Authentic Curry Powder
400g can diced tomatoes
1 cup frozen peas
1 cup natural yoghurt
100g baby spinach
⅓ cup fresh coriander leaves, finely chopped

Method:

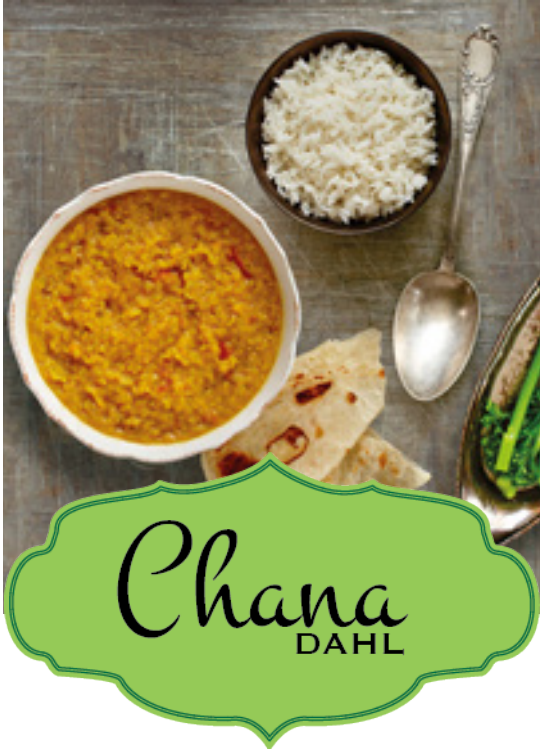
1. Cook split peas in a large pot of boiling water for approximately 25 minutes or until just soft. Add potato and boil for a further 8 minutes or until potato is just tender. Drain.

2. Heat oil in a large saucepan over medium heat. Add onion, garlic and ginger. Cook, stirring, for 3 to 5 minutes or until onion has softened. Add curry powder and cook for 1 minute.

3. Add split pea mixture, tomatoes and ½ cup of cold water to the pan. Bring to the boil. Reduce heat to low and simmer, partially covered, for 15 minutes.

4. Add frozen peas and yoghurt. Stir to combine. Simmer for 5 to 7 minutes or until peas are tender. Stir in spinach and coriander until just wilted. Serve.

{ **Tip:** Sweet potato can be sustituted for potatoes. }



S 6 P 1 hr C 40 mins

Ingredients:

250g McKenzie's Yellow Split Peas, rinsed and soaked in water for 1 hour, drained.

3 tsps fresh ginger

2 long green chillies, seeds removed and finely chopped (optional)

4 tsp Clive of India Authentic Curry Powder

2 tomatoes, chopped

3 tbs ghee

8 fresh curry leaves*

4 garlic cloves, thinly sliced

4 cups baby spinach leaves

*Curry leaves are available from Indian grocers and specialty fruit and vegetable stores.

Method:

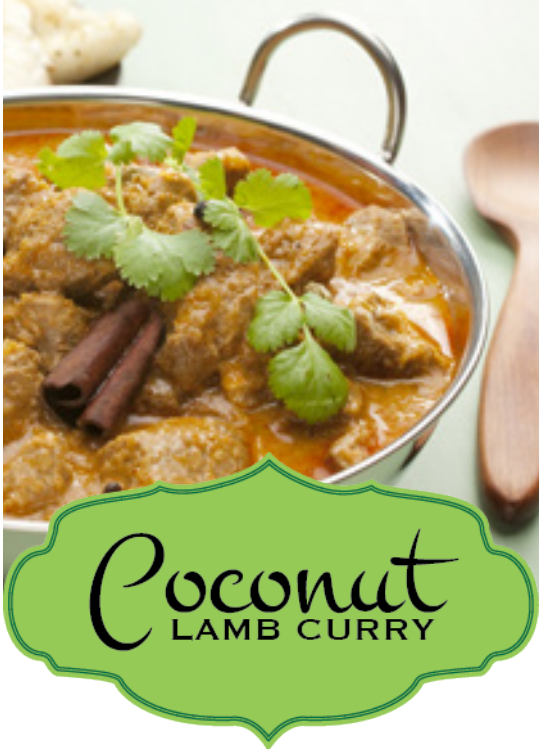
1. Place peas, ginger, chilli, half the curry powder, tomatoes and 3 cups of water in a pan. Bring to the boil, then reduce the heat to low. Simmer, stirring occasionally, for 30 minutes or until the peas are tender but still retain their shape.

2. Meanwhile, heat ghee in a fry pan over medium-high heat. Add the remaining curry powder, leaves and garlic. Season to taste and then stir for 1 to 2 minutes or until fragrant. Add spinach and stir for 1 minute until just wilted.

3. Stir the spinach mixture through the split pea mixture.

Tip: Serve with basmati rice, naan bread and steamed vegetables.

Ghee can be substituted with vegetable oil or peanut oil.



S 6 P 40 mins C 2 hrs

Ingredients:

2 tbs ghee or vegetable oil
800g lamb shoulder, diced
1 onion, thinly sliced
3 garlic cloves, thinly sliced
1 tbs fresh ginger, grated
1 long red chilli, deseeded, finely chopped (optional)
1 tsp ground turmeric
10 fresh curry leaves
4 tbs Clive of India Authentic Curry Powder
400g can chopped tomatoes
2 cups beef stock
½ cup coconut cream
½ cup McKenzie's Shredded Coconut
2 tbs chopped fresh coriander & sprigs

Method:

1.Heat 1 tablespoon of ghee in a casserole dish over high heat. Brown the diced lamb, in batches, for 3-4 minutes. Remove with a slotted spoon and set aside.

2. Add the remaining ghee to the pan and turn the heat to medium. Cook the onion for 2 to 3 minutes or until softened. Add garlic, ginger, chilli, turmeric and curry leaves and cook for 1 minute until fragrant. Add the curry powder and stir well. Return the lamb to the pan, stirring to coat in the onion mixture.

3. Add the tomatoes and stock, bring to the boil, then reduce the heat to low and simmer covered for 1 hour and 30 minutes or until the lamb is tender.

4. Stir in the coconut cream, shredded coconut and coriander, then cook for a further 10 minutes or until the sauce has thickened.

5. Garnish with extra coriander to serve.

Tip: Serve with natural yoghurt.

For a low fat option, replace coconut cream with reduced fat coconut cream.

Chicken KORMA

S 8 P 2 hrs 10 mins C 30 mins

Ingredients:

2 cm piece fresh ginger, peeled

2 garlic cloves, diced

2 tsps garam masala

2 tbs Clive of India Authentic Curry Powder

½ tsp dried chilli flakes or 1 small fresh red chilli, finely diced (optional)

½ cup flaked almonds

1.2kg chicken thigh fillets, cut into 3 cm pieces

1 cup natural yoghurt

2 tbs tomato paste

6 cardamom pods, lightly crushed

¼ cup vegetable oil

25g butter, chopped

1 brown onion, halved, thinly sliced

3 tbs thickened cream

Method:

1. In a food processor, blend the ginger, garlic, garam masala, curry powder, chilli flakes and almonds until combined. Transfer to a large bowl.

2. Add chicken, yoghurt, tomato paste and cardamom. Stir until combined. Cover and place in the fridge for 2 hours to marinate.

3. Heat oil and butter in a non-stick frying pan over medium-high heat. Cook onion, stirring often, for 7 minutes or until golden. Add chicken mixture. Cook, stirring often, for 15 minutes or until chicken is cooked through and is browned. Stir in cream. Simmer, stirring often, for 5 minutes or until hot.

Tip: Serve with rice and top with yoghurt and fresh coriander.

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SIDES

Chick Pea Salad
WITH YOGHURT DRESSING

S 6 P 10 mins C 15 mins

Ingredients:

375g McKenzie's Chick Peas, uncooked
1 tbs ghee
1 tsp mustard seeds
1 tsp fennel seeds
2 tsp Clive of India Authentic Curry Powder
¼ tsp chilli flakes (optional)
1 cup natural yoghurt
1 ½ tbs lemon juice
2 spring onions, thinly sliced
½ cup fresh coriander leaves, chopped
½ cup mint leaves, chopped
McKenzie's Australian Natural Sea Salt Grinder, to taste
McKenzie's Whole Black Peppercorns Grinder, to taste

Method:

1. Prepare the Chick Peas according to packet directions.

2. Heat the ghee in a frypan over medium heat. Add the mustard seeds and cook, shaking the pan occasionally, for 1 minute. Add the fennel seeds, curry powder and chilli flakes. Cook, stirring, for another minute or until fragrant.

3. Place the chick peas in a bowl, pour over the toasted spices and stir well to combine. Stir in the yoghurt, lemon juice, spring onion, coriander and mint until well combined. Season to taste with salt and pepper.

Tip: Freshly chopped tomato can also be added for extra freshness.

S 4 P 10 mins C 55 mins

Ingredients:

½ large cauliflower, cut into large florets

2 tbs vegetable oil

1 tbs mustard seeds

12 curry leaves, pulled off their stalk

1 ½ tbs Clive of India Authentic Curry Powder

4 medium sized potatoes, peeled and cut into chunks

McKenzie's Australian Natural Sea Salt Grinder, fine grind, to taste

1 cup frozen peas

1 red chilli, seeded and chopped (optional)

1 bunch fresh coriander

½ cup McKenzie's Toasted Coconut Chips, to serve

125g spinach leaves

Method:

1. Bring a pot of salted water to the boil and add cauliflower. Bring back to the boil, cook for 1 minute and then remove florets with a slotted spoon and set aside. Keep the cauliflower water.

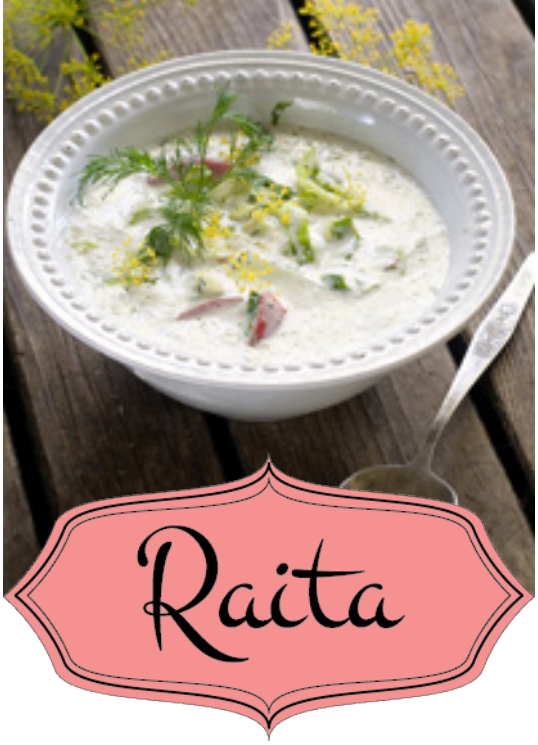
2. Heat a large pan or wok. Add vegetable oil and fry mustard seeds, curry leaves and curry powder for 30 seconds. Add the diced potatoes and enough cauliflower water to cover the potatoes. Add salt, cover with a lid and simmer slowly until potatoes are almost cooked.

3. Add peas, chilli and cauliflower florets. Stir, replace lid and cook on a gentle heat until everything is cooked and liquid has reduced.

4. Add spinach and stir until wilted. Season to taste.

5. To serve, top with fresh coriander and toasted coconut.

Tip: McKenzie's Toasted Coconut chips are avaible at selected Independent supermarkets. Also avaliable at Coles Supermarkets in the cooking aisle from September 2014.



Raita

S 4 P 1 mins C 5 mins

Ingredients:

1 cup natural yoghurt

1 large Lebanese cucumber, seeds removed, finely diced

2 tbs mint, finely chopped

¼ tsp ground cumin

2 tsps lemon juice

McKenzie's Australian Natural Sea Salt Grinder, to taste

Method:

1. Combine all ingredients in a bowl.

Tip: Leftover raita can be stored in the fridge for a couple of days.

S 4 P 15 mins C 23 mins

Ingredients:

50g unsalted butter
2 medium brown onions, finely chopped
2 garlic cloves, crushed
6 cardamom pods, bruised
½ tsp ground turmeric
3 cups basmati rice, rinsed and drained
5 cups chicken stock
½ cup slivered almonds, toasted
½ cup McKenzie's Shredded Coconut, toasted

Method:

1. Melt butter in a large saucepan over medium heat. Add onion and garlic and cook for 3 minutes or until onion has softened. Add cardamom and turmeric. Cook, stirring for 1 minute or until fragrant. Add rice. Cook, stirring, for 1 minute.

2. Add stock and bring to the boil. Reduce heat to low. Cover with a tight-fitting lid. Simmer, covered, for 15 to 18 minutes or until rice is just tender and liquid has absorbed. Remove from heat. Using a fork, stir to separate the rice grains. Cover and stand for 5 minutes or until rice is tender. Stir in almonds and coconut. Serve.

{ **Tip:** For a vegetarian option, replace chicken stock with vegetable stock. }

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DESSERTS

Fig, Walnut AND SAFFRON KUFLFI

S 6 P 8 hrs 30 mins C 15 mins

Ingredients:

1 tsp saffron threads
1 tbs boiling water
395g sweetened condensed milk
400ml can coconut milk
300ml thickened cream
2 cinnamon sticks
2 green cardamom pods, bruised
4 McKenzie's Whole Cloves
4 dried figs, coarsely chopped
¼ cup walnuts halves, chopped
¾ cup palm sugar, finely chopped
300ml thickened cream
2 whole star anise
½ cup McKenzie's Shredded Coconut, toasted
½ cup pistachios, chopped

Method:

1. Combine saffron and water in a saucepan. Set aside for 10 minutes to infuse. Add condensed milk, coconut milk, cream, 1 cinnamon stick, cardamom and cloves. Bring to the boil over high heat. Reduce heat to low. Cook, stirring for 5-7 minutes or until mixture thickens slightly. Set aside for 1 hour to cool.

2. Strain through a fine sieve into a metal container. Cover with foil and put in the freezer for 3 hours or until almost set.

3. Remove from freezer. Working fast, use a metal spoon to break up mixture. Transfer to an electric mixture and beat until smooth. Add figs and walnuts and stir to combine. Spoon into six 60ml metal timbal moulds or similar capacity muffin tins. Place in freezer for 3 – 4 hours to set completely.

4. Combine sugar, cream, star anise and remaining cinnamon in a large saucepan over high heat. Bring to the boil and cook, stirring for 10 minutes or until sauce thickens.

5. Turn kulfi onto serving plates. Pour over hot sauce, sprinkle with toasted coconut, pistachios and serve immediately with Gulab Jamun.

Tip: Gulab Jamun is a traditional Indian pastry that is similar to a donut. Recipe on next page.

Gulab JAMUN

S 6 P 20mins C 20mins

Ingredients:

2 cups water
2 cups caster sugar
½ tsp McKenzie's Ground Cinnamon
1 tsp cardamom seeds
¼ tsp rosewater essence
1 cup full cream milk powder
½ cup plain flour
1 tsp McKenzie's Baking Powder
¼ tsp McKenzie's Bi-Carb Soda
1 tsp ground cardamomWW
25g butter, chopped
⅓ **cup water**
2 cups vegetable oil

Method:

1. Combine water, sugar, cinnamon and cardamom seeds in a saucepan over medium-high heat. Cook, stirring, until sugar dissolves. Simmer for 5 minutes or until the mixture thickens slightly. Stir in rosewater. Set aside to cool.

2. Combine the milk powder, flour, baking powder, bi-carb soda and cardamom in a bowl. Rub in butter using your finger tips. Add enough water to make a sticky and soft dough (add more water if necessary). Shape heaped teaspoonfuls of mixture into balls and place on a large tray.

3. Heat oil in a large wok or deep fryer to 170°C. Reduce heat to low. Cook balls in batches, turning occasionally, for two minutes or until golden brown and cooked through. Transfer to a paper towel lined tray. Repeat in 2 more batches, reheating the oil and then reducing in between if necessary.

4. Place balls in a single layer in a deep dish. Pour over prepared syrup and set aside for 15 minutes to soak. Serve with fig, walnut and saffron kulfi.

Tip: Rosewater essence is avalible in the baking or international section of your supermarket.

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Thank you

for downloading our recipes.

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