

Grilled Naan, Flax seeds , Ghee

Yields: 25 People

Ingredients:

All Purpose Flour	5 Cups
Water	6 FL oz
Milk	6 FL oz
Oil	2 FL oz
Ghee	4 Fl oz
Flax Seeds	1 oz
Salt	1 oz

Method:

1. Mix dry ingredients, then add milk and water
2. Knead for 5 min and add oil
3. Set aside for 30 min.
4. Divide into 4 oz balls and roll, dust Flax seed and grill, brush ghee before serving.

Chicken Tikka Masala

Yields: 25 People

Ingredients:

B/S Chicken Breast	6 LBS
Vegetable oil	1 cup
Lemon juice	1/4 cup
Induur Spice Mix	4 Oz.
Induur curry sauce	1 Gallon
Heavy Cream	1/2 Gallon
Ketchup	8 oz
Fenugreek (Methi) Leaves.	1 oz
Salt	1TBLS

Method:

- 1: Combine Oil, 3 oz Spice mix and lemon juice in a bowl
- 2: Marinate the chicken with spice
- 3: Chicken can be grilled or baked to 165 degree internal temp
- 4: simmer Induur curry sauce and cream and Ketchup together
- 5: Cut chicken 1 in cubes and add it to sauce
- 6: add 1 Oz of Spice mix or to your desired liking, add Fenugreek leaves.
- 7: Check the seasoning and garnish with cilantro and Serve

Pork Vindaloo

Yields: 25 People

Ingredients:

B/S Pork Butt 1 inch Diced	6 Lb
Induur Spice Mix	6 oz
Paprika	2 oz
Red wine Vinegar	3 Oz
Induur Curry Sauce	1/2 Gallon
Oil	4 Oz
Yukon potatoes 1 inch Diced	2 Lbs
Cilantro to Garnish	

Method:

1. Mix Pork, oil, Induur spice mix and roast for 30 min at 350 degree.
2. Drizzle oil on potatoes and roast until fork tender.
3. In a sauce pan add Induur curry sauce and 1/4 gallon of water. ‘
4. Bring it to boil and add roasted pork, Red wine vinegar and Paprika.
5. Simmer until tender and fold in the potatoes.
6. Check the seasoning and finish it with Cilantro.

South Indian Fish Curry

Yields: 25 People

Ingredients:

B/S Salmon or catch of the day (3 Oz Portions)	6 Lbs
Induur Spice Mix	6 Oz
Oil	6 Oz
Induur Curry Sauce	1/2 Gallon
Coconut Milk	12 Fl oz

Tadka

- 1 tsp Black Mustard seeds – (Spice)
- 2 ea Red chillies – (Spice)
- 2 Sprigs Curry leaves – (Herb)
- 1 Oz Sliced Ginger

Method:

Mix oil and spice mix, marinate the fish

Bake it to the desired doneness. Ladle the following sauce, Garnish and serve.

Sauce

1. Bring curry sauce to boil
2. Add coconut milk and simmer for 15 min.
3. Add tadka

Kadai Paneer, Asparagus, Green Peas Sweet peppers

Yields: 25 People

Ingredients:

Grilled Paneer	4 Lb
Sweet Peppers	1 Lb
Julienned Red Onions	1 Lb
Asparagus	2 Lb
Induur Curry Sauce	1 Qt.
Oil	6Oz
Whole Cumin Seeds	1 Oz
Induur Spice Mix	2 Oz.
Ginger Garlic Paste	1 OZ
Peas	1/2 LB

Method:

1. In a preheated wok add oil, add cumin seed and let them pop.
2. Add Ginger Garlic paste and sauté it for a minute, add Onion, lengthwise cut peppers, and stir fry.
3. Add 1 in dice Paneer, Asparagus, Peas and Spice mix. Cook for 5 min.
4. Incorporate Curry sauce and let it come to the temperature and garnish with cilantro.

Curry Braised Baby Eggplant, Fried Onions

Yields: 25 People

Ingredients:

Baby Eggplant	5 LBS
Induur Spice ®	6 oz
Oil	6 OZ
Cumin Seeds	2 Oz
Nigella Seeds	2 Oz
Fennel Seeds	2 Oz
Greek Yogurt	18 OZ
Tamarind Chutney	4 OZ
Induur Curry Sauce ®	1/2 Gallon
Red Onions	1/2 LB

Method:

1. Split eggplants into quarters lengthwise, leaving quarters attached to stem.
2. Season Induur spice mixture over the cut surfaces of the eggplant. Drizzle the oil.
3. Roast the eggplant for 20 min at 350° F.
4. Heat oil in a large pot. Add seeds until they pop
5. Add 3/4 of the Curry sauce and eggplant and cook until soft, stirring occasionally. Blend rest of the curry sauce, yogurt and Tamarind Chutney in blender. Reduce heat and stir in yogurt, and mango pulp.
6. Simmer until eggplant is coked
7. Julienne and fry red onions until crispy.
8. Garnish with micro mint and cilantro and crispy onions.

Tamarind Chutney: Recipe is at the last page

Green beans, South Indian Tadka, Sliced Roasted Coconuts

5 LB Green beans

Tadka

1 tsp Black Mustard seeds – (Spice)

2 ea Red chillies – (Spice)

2 Sprigs Curry leaves – (Herb)

1 Oz. Bengal gram – (Channa dhal)–

1 Oz Ginger thinly sliced

2 Oz Sliced Roasted Coconut

Method:

Blanch the green beans in salted boiling water and toss in the tadka, seasoned with salt and garnish with sliced roasted sliced coconut.

HOW TO DO TADKA | TEMPERING

Heat oil in a pan. Then add the ingredients mentioned above one by one. Once done pour the tadka over the dish.

The ingredients must be added in the order mentioned above. This structure is mostly based on the time required for frying individual spices.

Curried Lentils cake, Fig Tamarind Chutney, Fried Okra

Yields: 25 People

Ingredients: **Curried Lentils cake**

Diced Onion/.25in 0.5 LB
Diced red Bell pepper 0.5 lbs
Cilantro 2.00 OZ
Mint 2.00 OZ
Garlic 2.00 OZ
French Lentils 2.00 LB
Gram Lentils 1 Lb
Induur Spice Mix 2.00 OZ
1/4 In Peeled Yams 2.00 LB
Cranberry 4 oz
Oil 4 oz
Salt to taste

Method:

Wash and steam both lentils separately until done.

Sauté onion, garlic, bell peppers and cranberries. Add Induur Spice mix

Drizzle oil on yams and roast until done.

Let every thing cool down, drain all the water throughly and incorporate everything.

Shape in the cakes and sear ot bake in the oven

Ingredients: **Cranberry Tamarind Chutney**

Balsamic Vinegar 6 oz
Brown Sugar 10 oz
Jellied Cranberry 8 Oz
Tamarind Concentrate 3 Oz
Induur Spice Mix 3 oz

Method: Blend everything in a blender and add salt to taste.

Ingredients: **Fried Okra**

Fried Okra 2 Lb
Lemon Juice 2oz
Chat Masala 1 oz

Method: Cut fresh Okra on the bias and fried until crispy, Toss spices and drizzle lemon juice.

Curry Brined Rotisserie Cauliflower steak, Mint Herb Salad, Radish, Pomegranate seeds, Fig Tamarind chutney, Spiced Pumpkin Seed

Yields: 25 People

Curry Brined Rotisserie Cauliflower steak

Ingredients:

Cauliflower

Brine:

Water.	4 Gallon
Orange Slices	20 each
Salt	12 OZ
Turmeric	4 OZ
Coriander Seeds	2 OZ
Cinnamon Sticks	6
Bay Leaves	6 each
Black Peppers	1 OZ

Method:

1. Brine cauliflower for 10 hours
2. Finish cauliflower in rotisserie or in the oven 400° for 15 min

Mint Herb Salad, Radish, Pomegranate seeds, Spiced Pumpkin Seed

Ingredients:

Micro-greens Salad Mix	12OZ
(Cilantro, Mint, Watercress)	
Pomegranate Seeds	4 OZ
Micro Radishes	3 Oz
EVOO	3 OZ
Lemon Juice	2 OZ
Raw Pumpkin Seeds	3 OZ
Induur Spice Mix	1/4 Tsp

Method:

1. Mix Pumpkin seeds and spice mix, roast in oven 375° for 5 min
2. In a bowl, whisk Oil, Lemon juice and dash of salt and black pepper.
3. Add all the microgreens,

Fig Tamarind chutney: Recipe at the end

Grilled Tandoori Chicken Wings, Chat Fries, Tikka Ranch

Yields: 25 People

Ingredients: Marinade:

Induur Spice Mix	3 OZ
Smoked Paprika	2 OZ
Oil	4 OZ
Lemon Juice	2 OZ
Ginger/Garlic Paste	1/2 OZ each
Salt	1 tsb
Red and Egg Yellow color	1/2 oz each

Method:

1. Blend everything to creamy consistency

Ingredients: Tandoori Chicken Wings

Chicken Wings	6 LB
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Method

1. Marinate chicken with marinade for 6 hours
2. Bake in the oven at 350° for 15 min
3. Finish it on the grill.

Chat Fries

Sweet Potato fries	12 OZ
Regular fries	12 OZ
Chat Masala	1/4 tsp

Finish the fries with a dash of chat masala and drizzle both Tamarind and Mint Avocado chutney

Tikka Ranch recipe on the last page