

Turban Chopsticks

About us

The Turban Chopsticks range of gourmet, handmade foods have been created by two passionate foodies, Suresh Chandra and Mei-Sann Yong in their shop at Bulwer Street, Perth, Western Australia. Their passion for good food, nutritious meals, slow cooked curry pastes are brought to life in their range. A mixture of both their cultures Suresh (Singaporean, Indian) and Mei-Sann (Malaysian, Chinese) bring an influence of CHINDIAN flavours in their food.

Turban Chopsticks Products

- Freshest and finest natural ingredients
- No artificial preservatives or flavours
- Include Gluten Free range
- 100% Vegetarian
- Dairy Free



Cooking classes

Individual, group and corporate bookings welcome!

Fire up your taste buds in a hands-on cooking class!

Join us to create wonderful, tasty and healthy vegetarian meals using the range of Turban Chopsticks products. Informal, fun-filled night with dinner inclusive.

Class Types

Bollywood Jewels (Indian Cooking)
Oriental Spice (South East Asian)

Date

Tuesday, Wednesday or Thursday Nights

Time

Bookings essential
6.30pm to 8.30pm

Where

324 Bulwer Street, Perth
(next to Frank Torre Butchers and Mens Room Barber)

Parking

Free Parking available at front and rear of shop

Drinks

BYO beer/wine

Cost

\$50/head, includes dinner

Payment

Full payment is required upon booking of class

Group Bookings

16 people required for exclusive group bookings

Book

08 9227 0022 or www.turbanchopsticks.com.au

Join our **facebook** Fan Club today!

For updates on Turban Chopsticks events, new products and specials, subscribe to our mailing list, by visiting our website.

turban chopsticks product range

Satay Peanuts • Rogan Josh • Thai Green Curry • Thai Red Curry
Royal Festival Briyani Rice • Jewelled Mung Dahl • Puy Lentil Stew
White Lentil Coconut Fritters • Green Appled Chilli Jam • Curry Powder

Visit our website for a list of stockists, cooking classes, online ordering and whats on.

Turban Chopsticks thai green coconut curry with tiger prawns + baby eggplant

This dish is perfect for those evenings in, when you want something quick, fresh and wholesome. served with piping hot jasmine rice, you will not only enjoy cooking this dish but enjoy the fresh blend of lemongrass, kaffir lime leaves, coriander and basil flavours infused with an earthy blend of aromatic spices.

serves 3 to 4 hungry tummies

ingredients

- 4 tablespoons **Turban Chopsticks Thai Green Curry Paste**
- 12 large tiger prawns, body shell removed, de-veined and tails left on
- ½ can/200ml coconut milk
- ½ cup water
- 1 tablespoon fish sauce
- 1 red capsicum, sliced
- 6 baby eggplants, halved
- 8 baby corn, halved
- one generous handful of fresh snow peas

for garnish

handfuls of coriander + basil leaves

serve with

steamed jasmine rice + tangy pineapple, mint & cucumber salad

for the vego

replace prawns with fresh tofu and omit fish sauce

tip

do not overcook prawns. You can replace prawns with veggies, chicken, beef or seafood.

how to whip it up

Heat a heavy-based pan or wok on medium heat. Add the Turban Chopsticks Thai Green Curry Paste. Sauté in pan for a few minutes until paste is bubbling and fragrant. Add eggplants, baby corn, red capsicums, water and coconut milk for further 2 minutes and bring to a boil. Add the tiger prawns, fish sauce and fresh snow peas. Reduce the heat to a simmer and continue to cook for 3-4 minutes, until prawns are just cooked and decadently juicy. Taste for seasoning – the curry should be slightly sweet, salty and spicy. Add more seasoning at this point if required.

Dish curry into a large serving dish, garnish with fresh coriander and basil leaves, then serve with piping hot jasmine rice. Tantalizingly Indulgent!

- to make pineapple & cucumber salad, toss sliced Lebanese cucumbers with fresh pineapple pieces, along with a dash of olive oil, squeeze of lime, coriander + mint leaves, sliced red chillies and season with salt and pepper.

Fresh, tangy and a great side dish.

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324 Bulwer Street, Perth • 08 9227 0022

food@turbanchopsticks.com.au

Opening hours:

Monday to Friday 10am to 5.30pm

Saturday 9am to 1.00pm

turbanchopsticks.com.au

