

# Turban Chopsticks

## Curry Powder

Curry Powder is a blend of Turban Chopsticks hand roasted spices that underpin the taste sensations of the range. Great for making your own curry paste or used as a seasoning for crumbed vegetables and seafood.

- ✓ Product of Australia 100g
- ✓ No Artificial Preservatives, Colours or Flavours
- ✓ 100% Vegetarian
- ✓ Gluten-Free
- ✓ Dairy-Free
- ✓ Mild Chilli

### Crumb

- Add 1 tablespoon of Turban Chopsticks Curry Powder to 6 tablespoons of bread crumbs. Beat 1 egg. Dip fish, chicken or tofu in egg mix, then crumb and pan-fry until golden brown.

### Curry Paste

- Add 2 tablespoons of Turban Chopsticks Curry Powder to 5 cloves of garlic, 1 chopped onion, 1 knob of ginger, 2 small chillis and 4 tablespoons of vegetable oil. Mix together in a mortar and pestle or blend to make an aromatic curry paste. Use lemongrass and curry leaves as a variation.
- Cook with meat and vegetables and add either tomatoes or coconut milk to make a creamy, tasty curry.

### Stirfry

- Add 1 tablespoon to meat, seafood or vegetables for a mild curry flavour.

### Easy options

- Curried eggs = 1 tablespoon of powder, 2 tablespoon mayo, 4 free range boiled eggs and mash. Add curried egg mix to a wrap, roll or salad.
- Add 2 tablespoons to ½ mince, fresh coriander and chopped onion and seasoning to make Indian burger patties.

### Other Recipe Ideas

- Chickpea Vegetable Curry
- Lamb Curry
- Chicken Kapitana Curry
- Curried Koftas

