Latasha’s Sunday Kitchen

- Turmeric Fried Chicken
- Kashmiri Lamb Rogan Josh
- Coriander Potato and Peas Curry
- Hummus with Red Chilli Onion Relish

**INDONESIAN TURMERIC KARI PASTE**

A delicious, nutty hand blended paste with fresh ingredients, spices and herbs - ideal with chicken, turkey, lamb and seafood.

**Turmeric Fried Chicken**

**INGREDIENTS** (Serves 6)

- 3 tbsp Latasha’s Kitchen Indonesian Turmeric Kari Paste
- 1 kg chicken drumettes
- Salt to taste
- Gluten free soya sauce
- Few pandan leaves, shredded
- 125ml coconut cream
- Rice bran oil for deep-frying
- 2 eggs – lightly whisked
- 1 cup lupin flakes
- ½ cup coconut flakes

**GARNISH**

Lime juice, fried shallots, chopped coriander leaves or shredded kaffir lime leaves, 2 tbsp kerisik (toasted coconut), 1-2 red chillies, finely sliced

**METHOD**

1. In a bowl, mix together Latasha’s Kitchen Indonesian Turmeric Kari Paste, pandan leaves, a dash of soya sauce, lime juice, salt and coconut cream until smooth.
2. Add chicken, coat well with mixture and leave to marinate for a couple of hours or overnight.
3. When ready to cook, whisk eggs in a bowl and combine lupin and coconut flakes on a platter ready for coating the chicken.
4. Heat oil in a deep fryer until very hot. Dip chicken pieces in egg wash, then coat with lupin and coconut flakes, shake off residue then add chicken pieces to the fryer and cook until crispy. Continue with remaining chicken making sure the oil is hot each time.
5. Garnish with lime juice, fried shallots, coriander or kaffir lime leaves and fresh red chillies.

**Note:** Boneless chicken pieces, chicken tenderloins, cutlets or breast can also be used. It can be shallow pan-fried, oven baked or grilled.
ROGAN JOSH MASALA PASTE
A red curry paste – perfect for slow cooking in the oven, stove top or in a slow cooker for tender melting results.

Kashmiri Lamb Rogan Josh

INGREDIENTS (Serves 6)
½ Jar Latasha’s Kitchen Rogan Josh Masala Paste
1 kg diced lamb shoulder/leg, goat or mutton
½ cup full fat yoghurt, whipped (or buttermilk)
Pinch of turmeric and chilli powders
1 tbsp sweet paprika
1 cinnamon stick and a few bay leaves
3 tomatoes, chopped
3-4 tbsp oil/ghee as required
Salt to taste
Water as required

GARNISH
Whip together ½ cup full fat yogurt, ¼ cup pouring cream and juice of a whole lemon
Bunch of coriander leaves, chopped
2 green chillies, thinly sliced (optional)

METHOD
1. Mix ½ cup yoghurt with turmeric and chilli powders and a pinch of salt. Add lamb, goat or mutton to this mixture and allow to marinade for ½ hour or even overnight.
2. Heat the oil/ghee in a cooking vessel. Add cinnamon stick and bay leaves, Latasha’s Kitchen Rogan Josh Masala Paste and heat for 3 minutes. Add ¼ cup water and gently simmer for another 5-8 minutes until aromatic and the paste mixture is sizzling in the oil. Then add tomatoes and cook for a couple of minutes until they break down.
3. Add the marinated meat and brown in the spice paste for about 5 minutes over moderate heat until it is sealed. Add salt and enough water to just cover the meat. Bring to a quick boil before simmering with a lid on for an hour. There should be very little gravy left.
4. Cool, and then stir in the mixture of yoghurt, cream and lemon. Garnish with coriander leaves and green chillies.

Note: an onion or two can be added at the beginning with the cinnamon if you want a richer thicker sauce. Allow to caramelise before adding Latasha’s Kitchen Rogan Josh Masala Paste.
CORIANDER CURRY PASTE
A terrific and versatile paste made with fresh, whole and roasted ground coriander.

Coriander Potato and Peas Curry

INGREDIENTS (Serves 6)
½ Jar Latasha’s Kitchen Coriander Curry Paste
Oil
1 red onion, minced
1 tbsp minced ginger and garlic
3 fresh green chillies, diced
2 tomatoes, diced
2 sprigs curry leaves
Salt to taste
700 g potatoes, parboiled with skin on then peeled and chopped
2 cups of frozen peas
1 bunch baby spinach leaves, washed
400 ml coconut milk
Water as required

GARNISH
Chopped coriander leaves, sliced green chillies (optional), lemon juice

METHOD
1. Heat oil in a large saucepan, add onion with a pinch of salt and cook until golden. Add ginger and garlic, cook for a minute then add Latasha’s Kitchen Coriander Curry Paste. Mix well, add a few tbsp of water to make into a sauce then add green chillies and tomatoes.
2. Simmer over low heat and mash all together to release and combine the flavours. Stir continually for about 5 minutes then add ½ cup water and cook for another 5 minutes.
3. Add the parboiled potatoes, peas, salt and coconut milk. Bring to a quick boil, and then simmer for 20 minutes until the vegetables are cooked.
4. Remove the lid and add the baby spinach leaves. If there is too much water cook on high without the lid until most of the juice evaporates.
5. Adjust salt to taste, squeeze over some lemon juice and garnish with coriander leaves and green chillies.

Note: Eggplant and peas work very well with this recipe as do chicken, lamb or seafood such as fish or prawns.
RED CHILLI ONION RELISH

Sticky, spicy and sweet! This relish has a lovely velvety feel with a crunchy texture. Sweet yet with a lingering spicy finish. Perfect with hard cheeses including cheddar and Gruyere but also works with fresh goat’s cheese or blue cheese. Great paired as a relish with roast pork, duck, poultry and game meats. Use as an accompaniment on ploughman’s platters, terrines and cheese platters.

Hummus with Red Chilli Onion Relish

INGREDIENTS (Serves 6)

½ jar Latasha’s Kitchen Red Chilli Onion Relish
Assortment of carrot, capsicum and celery sticks or gluten free hummus or lentil crackers
4 garlic cloves
4 cups cooked hummus made with 200 g small dry chickpeas (see method below)
Juice of 1 whole lemon
Sea salt
1 tsp cumin seeds and 1 tsp fennel seeds, roasted
3 tbsp extra virgin olive oil
¼ cup tahini (sesame paste)

METHOD

1. Pick through the dried chickpeas discarding any bad grains or small stones. Wash the chickpeas several times, until the water is clear. Fill a large vessel with fresh water and soak the chickpeas overnight with 1 tbsp of baking soda. Then rinse and soak again in fresh water for another 2 hours. The grains should absorb most of the water and almost double in size.

2. Rinse the chickpeas again and put them in a large vessel. Cover with fresh water and add ½ tsp baking soda. Bring to a quick boil then simmer until the grains are very easily smashed, which should take around 1-1.5 hours. While cooking remove any floating peels and foam from the cooking liquid. When done, strain the chickpeas reserving the cooking liquid. Set aside some whole cooked chickpeas for garnishing.

3. Put the chickpeas into a food processor and grind well, then leave to cool.

4. Pre-heat oven to 180 C. Place garlic cloves on a small piece of foil and lightly drizzle with 2 tsp olive oil. Seal foil to form a pouch and roast garlic in the oven for about 20 minutes or until soft. Remove garlic from the oven and allow to cool a little. Peel then add to the food processor with the ground chickpeas.

5. Add the tahini, roasted garlic, lemon juice, cumin and fennel seeds, olive oil and some of the reserved cooking liquid and process until it becomes a creamy paste. Taste and adjust seasoning. If the hummus is too thick, add more of the cooking water.
TIP: As it really thickens up while it’s cooling down, leave it thinner than the desired texture.

6. Pour the hummus on to a serving platter. Pile some Latasha’s Kitchen Red Chilli Onion Relish in the middle and then scatter over the reserved cooked chickpeas. Drizzle olive oil over the hummus and sprinkle with chopped parsley. Arrange the veggie sticks or crackers around the platter.

7. Choose garnishes from the options on page 5.
OPTIONAL GARNISHES

- Drizzle with 2 tbsp of extra virgin olive oil, sprinkle with 1 tsp sweet paprika and 1 tbsp finely chopped flat-leaf parsley
- Roast some jalapeno chillies along with the garlic and blend together for a hot flavour. Sprinkle with ground sumac and a little chopped flat leaf parsley
- Sprinkle with toasted cumin and hot chilli powders
- Fry 3 tbsp of pine nuts in butter and sprinkle over
- Add grated parmesan cheese to the blender

Suggestions for using Latasha’s Kitchen Red Chilli Onion Relish

- Spread over a pre-cooked tart base, cover with sliced heirloom tomatoes and top with soft goat’s cheese
- Use as a filler for frittata, omelettes and savoury onion tarts
- Perfect accompaniment to pates and terrines
- Glazing roast meats such as beef or pork
- As a flavouring in meatballs or stuffing
- Fantastic ingredient in stir-fries, patties and meat loaf
- Delicious mixed with Philadelphia cream cheese, sour cream, yoghurt or mayonnaise as a dip or spread
- Spread onto a pastry base, add black olives and anchovies for a pizza
- Great in sandwiches or as an accompaniment to all kinds of rolls, burgers and wraps
- On toast with melted Gruyere
- With cheddar and pumpkin tart
- Serve with braised or roasted chicken and tarragon
- Mix with olive oil and tamari to make a magical marinade for seafood, vegetables and meats
- In a saucepan heat a few tbsp of Chinese sesame oil with 120 g Latasha’s Kitchen Red Chilli Onion Relish, 1 tbsp each minced garlic and red chillies, and a dash of gluten free fish sauce, soya sauce and lemon juice. Take off the heat and add to a bowl containing approx. 300 g of cold cooked rice noodles, mix and then stir through 400 g baby spinach leaves and cooked prawns. Garnish the salad with crushed cashew nuts, fried garlic, chopped spring onions and coriander leaves.