

2007



2021

redhotchillifella

THE CURRY
COOKBOOK

redhotchillifella

THE COOKBOOK FOR THE SPICE AND CHILLI LOVER

We have put together some basic recipes to get you started with our spice blends but you can adapt them to suit your taste.

We hope that you enjoy cooking with our spice blends and produce some amazing dishes.

We like feedback on our products and service and always look forward to suggestions.



INTRODUCTION

I was very fortunate some years ago when at University to be befriended by an Asian Lady Wakeeta who lived across the road. It was an adventure into Indian cooking that I could not have imagined.

Over the course of our friendship she taught me so much about blending spices, making base sauces and putting together different flavours at different times during the cooking process to produce different results.

My Degree was in photography and I could identify these cooking processes with being in the darkroom and making prints. It is simply like magic and when you get these combinations of alchemy right it can take your breath away.

So in 2007 I set up **red**hotchillifella and have been working like a mad professor of culinary exploration ever since!

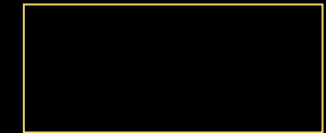


Andy Roshay

2021



LOOKING AFTER YOUR SPICES AND CHILLIES



It is really great to have a spice rack in the kitchen, lots of glass jars with different colours and textures on a fantastic wood or stainless steel rack but this is the worst environment for your spices to retain their colour, flavour and vibrancy. That's why we use paint tins and black stand up pouches for our spice blends and kits.

If you do use glass jars you need to store them in a dark drawer or cupboard and think about how long they may have been on your supermarket shelf!

Buy your spices in amounts that you will use within 4-6 months when opened, believe me I have been to so many houses where I can't resist going through the spice collection only to find spices which are probably older than my grandmother.

If you can, invest in a good and large pestle and mortar or a good quality electric grinder but keep it just for your spices!

Never add your spices direct from the tin to a dish. Rising steam will affect the moisture content of your spices.

If you are making up a blend make smallish batches that will last you for a few weeks.

STORE CUPBOARD AND FRESH INGREDIENTS

OILS AND BUTTERS

OILS

Mustard Oil is a great way to add amazing flavour to any dish and it also has a high burning temperature so is great for things like caramelising onions at the start of a dish.

Vegetable Oil, Sunflower Oil and Rapeseed Oil are great all round oils for general cooking or for deep frying onion bhaji or pakora etc.

BUTTER

Ghee is clarified butter but is also available as a veg version, which is better for you and still tasty. It is great for making a Tarkka for dhal or finishing a dish to make it rich and luxurious.

STORE CUPBOARD

Lentils - there are many types of lentils from red, channa and urid etc. They are cheap and have a long shelf life so worth having to produce warming dhal's.

Tomatoes - tinned tomatoes and tomato puree are both staples and you should always keep a good stock of these basics.

Chickpeas and other beans - you can always knock up a quick delicious dish with a spice blend and a tin of beans so its always worth having them on standby.

FRESH INGREDIENTS

OK these are fresh but will keep for ages and are the cardinal of Indian/Asian cooking

Fresh root Ginger and Garlic - almost every dish starts with these two ingredients and you probably have them already.

Fresh coriander - for me this is the fresh flavour of India. It is quite easy to grow if you have a warm sunny windowsill or a sunny garden. Grow more than you think you can use.

Fresh Mint - a great herb for adding freshness to all kinds of dishes, again easy to grow but keep it in pots or it will spread...

BHUNA



Bhuna is a curry where the meat is added to the spicy sauce and cooked in it's own juices. It produces a curry which has a dry sauce and the meat should take on all the flavour of the spice blend.

500g Meat or Veg
4 Cloves Garlic / tbs Grated Ginger
1 Onion Chopped
30g Blissful Bhuna Spice Blend
5 Tomatoes Chopped or 1 x 400g Tin
3 Tbs Veg Oil or Ghee
Bunch Chopped Fresh Coriander, Lemon Juice

Heat the oil, add the chilli, ginger and garlic fry for 2min. Add the onion and cook until golden then add the spice blend and cook for 30 seconds. Add the chopped tomatoes and 100ml water, mix well and cover. Let it cook down for at least 20 min and add more water if it becomes too dry. Add the meat and coat well in the sauce, cover and cook until tender.

Sprinkle with coriander and a squeeze of lemon juice

**SERVES 4 WITH
SIDES**



KORMA

A COOL CURRY

Korma is a mild creamy curry. The meat or vegetables are marinated in spices and yogurt or cream and sometimes ground almonds are used to produce a rich gravy.

500g Meat, Fish or Veg
1 Onion Finely Chopped or Blended
2 Cloves Garlic / 1 tbs Ginger
50g Ground Almonds
400ml Stock
30g Kushty Korma Spice Blend
150ml Yogurt + 100ml for finishing + Fresh Coriander

Chop your meat in to bite sized pieces, Place in a freezer bag and add the yogurt and spice blend, seal and marinate for 3 hours in the fridge.

Heat your oil in a heavy bottom frying pan and add the garlic and ginger. Fry for 3 min then add the onions and 30ml water and fry for 5-6 min.

Add the marinated ingredients, almonds and stock, mix well, cover and cook until your chosen ingredient is cooked through. Stir in 100ml of cream or yogurt and sprinkle with fresh coriander and serve.



JALFREZI

Jalfrezi is a Bengal dish usually made with lamb, mutton or goat but can be made with paneer or vegetables. The meat is marinated in spices and stir fried with lots of onions then added to a rich sauce with lots of fresh green chillies thrown in towards the end of cooking. A real treat for any evening of the week....

500g Meat or Vegetables
30g Jazzy Jalfrezi Spice Blend + 60 ml Veg Oil
2 Medium Onions Sliced
3 Cloves Garlic Sliced
1 Can Chopped Tomatoes
3 Green Chillies Sliced Lengthways
1 Red Bell Pepper Sliced

Mix the oil with the spice blend and marinade your main ingredient in the fridge for at least 3 hours.
Fry the onions and garlic for around 10 min. add the tomatoes and cook down for 20 -30 min. Add the marinated ingredients and cook until almost tender. Add the sliced red pepper and green chillies and cook for a further 10 - 15 min.
To serve garnish with fresh coriander and black pepper.

AMAZING



MADRAS

THIS ONE IS
QUITE HOT

This is a little on the hot side with plenty of Kashmir Chilli to give it a rich red colour and a little NAGA Chilli for heat. Madras should have lots of sauce to mop up with some rice or naan bread.

500g Meat or Veg
2 Medium Onions
3 Cloves Garlic / 1 tbs Ginger Paste
30g Bad Ass Madras Spice Blend
2 Cans Chopped Tomatoes
300ml Stock

Fry off your meat or veg in a little oil. Remove the meat or veg from the pan and add the sliced onions. Simmer for 10 min until golden brown. Add the garlic and ginger and spice blend. Cook for 1 min then return the meat or veg to the pan, add the tomatoes and stock bring to a simmer. Cover and cook until tender. Add a little more stock or water if the sauce is getting too thick.

Serve with plain rice and or naan bread.

This curry will improve if left overnight in the fridge!

ROGAN JOSH



This is a great curry for veg such as butternut squash, sweet potatoes and cauliflower but is traditionally made with lamb in Kashmir. It is medium in heat with aromatic spices.

500g Meat or Veg
150ml Yogurt + 100ml For Finishing
30g Ho My Gosh Rogan Josh Spice Blend
2 Cloves Garlic / 1 tbs Ginger Paste
1 tbs Tomato Puree
2 Large Onions Roughly Chopped
400ml Stock
3 Red Chillies Sliced
Bunch Fresh Coriander

Mix the spice blend, yogurt, garlic, ginger and tomato puree to form a paste. In a freezer bag add your main ingredient to the paste and mix well. Marinade in the fridge for 3 hours.

Fry the onions in a little oil or ghee until browned and then add your main ingredient. Add the stock and then cook until tender. Stir in the remaining yogurt, chillies and coriander and cover. Leave to rest for 10min. Serve.

SIMPLY THE BEST



NAGALOO!!

THE HOT ONE!

This is our take on the classic Vindaloo but we use the NAGA or Ghost Chilli to give it a huge amount of chilli flavour and lots of heat. This is a curry for the chilli lover and should be handled with care!!!

500g Meat or Vegetables

2 Medium Onions Roughly Sliced

4 Large Cloves Garlic 2 tbs Ginger Paste

4 Medium Tomatoes Quartered

200ml Stock

Juice of a lemon + 2 tbs White Wine Vinegar

20g Notorious Nagaloo Spice Blend

Mix the garlic, ginger, lemon Juice white wine vinegar and spice blend. Place your meat or veg in a freezer bag and add the marinade. Be careful not to get the spice blend on your hands!! Leave in the fridge for at least 3 hours.

Fry the onions in a little oil until browned for around 10 min then add the marinated ingredients. Cook for 10 min and stir to stop it burning. Add the stock and reduce the heat. Simmer until tender. Add the tomatoes, stir and then cover and cook for a further 10 min.

Serve with rice and naan and plenty of yogurt!!!

TIKKA MASALA



Tikka is grilled or oven cooked meat and Masala is the sauce that it is served with. Almost burnt spicy meat with a rich creamy sauce this is a great dish for a dinner party as you can prepare everything in advance.

500g Meat or Vegetables
30g Terrific Tikka Masala Spice Blend
4 Cloves Garlic + 1 tbs Ginger Paste
2 Onions Roughly Chopped
2 Red Peppers Sliced
1 Tin Chopped Tomatoes
100 ml Double Cream or Yoghurt + 100 ml For finishing

Mix 15g spice blend with the yogurt and main ingredient then leave to marinade for 3 hours in the fridge.

Fry the onions garlic/ ginger in oil and butter for around 10 min. Add the remaining spice blend and fry for 1 min. Add the tomatoes, reduce the heat to simmer and cook for 20 min.

Cover a baking dish with foil and spread out your main ingredient. Grill until the yogurt takes on some burning then turn over and repeat the grilling.

Add the peppers and main ingredient to the sauce and cook until tender. Stir through the cream or yoghurt.

**SO MUCH FUN
TO MAKE**



BIRYANI

ONE POT

Biryani is a one pot dish made for very special occasions. Cooking the rice over the sauce imparts a delicate spice taste through the grains and ensures that they stay fluffy.

500g Meat or Veg
30g Blinding Biryani Spice Blend
2 Medium Onions
4 Cloves Garlic + 1 tbs Ginger Paste
100 g Frozen Peas
200g Basmati Rice
1 Tin Chopped Tomatoes + 500ml Stock

In an ovenproof dish fry the onions, garlic and ginger for 10 min until golden brown. Add the Biryani Spice and fry for a further min. Add your main ingredient and continue cooking for 10 min, stirring regularly. Add the chopped tomatoes and stock and mix well.

Sprinkle the rice over the top with the peas DO NOT MIX!
The rice will steam during cooking.

Cover the dish with foil and a tight fitting lid to ensure steam does not escape! Place in a pre heated oven 180*c for 35-40 minutes. Remove from the oven and let it rest for 10 min. Serve with Mango Chutney.

DUPIAZA

Dupiaza simply means two onions and that is two ways of cooking and different times to add them to your dish. This is a great dish full of flavour and sweetness of yes, onions! Try it and I am sure you will cook it time after time...



2 Large Onions Roughly Chopped then Blended
40ml Oil or Ghee
30g Dazzling Dupiaza Spice Blend
6 Cloves Garlic Minced
1 tbs Ginger Grated
2 tbs Tomato Puree
2 Green Chillies chopped
2 tbs Coriander Stems Diced
1 tsp Sugar
1 Can Chopped Tomatoes
500g Meat or Root Veg
2 Medium Onions Peeled and Quartered

Heat the oil in a deep sided pan. When hot add the minced onions, garlic, ginger, green chilli, coriander stems and sugar and cook down until brown and dry. Add the spice blend and cook for 1 min. Mix the tomato puree with a little water mix and add to the onion mix. Add your main ingredient and the quartered onions and cook for 10 min stirring regularly. Add the tin tomatoes and cover and cook for 20 min or until your main ingredient is cooked through.

LOVE ONIONS
LOVE DUPIAZA

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SIDE DISHES

The best thing about a curry for me is having lots of choice on your plate. A great curry, Tarka Dhal, Bombay Potatoes, Naan Bread and a little mango chutney, and OK, an Onion Bhaji or two. Here are a few of our side dish mixes which will make your curry night reach another level.

We have developed a range of kits which are easy to use and contain all the spices and non fresh ingredients to make your sides stand out.

Indian side dishes are also great cooked alone for lunch. We often make up a Dhal to have as a soup for lunch or make a batch of Bhajis and a Raita for a snack during a film or game of cribbage.

ON the SIDE



ONION BHAJI

Whats not to like about crispy crunchy batter with sweet onions and a firework party of spices. Our kits will produce 2 servings of 16 small or 8 large delicious Bhajis.

Half a pack of **red**hotchillifella Bhaji Mix 100g
2 Medium Onions
Enough water to form a thick coating batter
500ml of Veg Oil or a deep fat fryer

This is easy!

Slice the onions thinly and place in a non metallic bowl. Sprinkle over 100g Bhaji mix and add water to form a thick batter. Mix well and then leave to rest for half an hour or so.

In a pan or fryer, heat the oil until bubbling, take golfball sized pieces of bhaji mix and drop into the oil. Do not overcrowd the pan or fryer.

Cook until golden brown and crispy. If you are making larger Bhajis insert a knife in to the middle of the bhaji half way through cooking and twist. This will ensure that you do not get a doughy middle!

TARKA DHAL

I would keep a pot of Dhal on the stove all week as it is great as a soup. Its a perfect accompaniment to a curry but just to dip a chunk of bread in there when passing is a great thing!

Half a pack of **red**hotchillifella Dhal Mix 100g
300ml water
stock cube of choice (Chicken or Veg)
60g Butter or Ghee
4 Cloves Garlic
Bunch Coriander

Place the contents of the Dhal mix in a large pan and add the water and stock cube. Bring to a simmer then place a lid on the pan and simmer on a low heat for 20 min. Keep an eye on the Dhal and stir often as the lentils will settle to the bottom of the pan and the stock will rise - so it needs a little attention.

To make the Takka, heat as much ghee or butter (as your conscience or waistline will accept) in a small frying pan, add the sliced garlic and brown until more than golden! When the dhal is creamy add the Tarka to it and sprinkle in plenty of Coriander.

BOMBAY ALOO

Make twice as many as you need! They will GO!

500g Baby New Potatoes

30g Bombay Spice or any of our spice blends

100ml Veg oil

Par boil the potatoes for 10 min drain and leave to cool for 10 min. Place in a roasting dish and pour over the oil. Add the spice blend and shake to coat the potatoes well. Place in a preheated oven for 30- 40 min at 180*c shaking two or three times during cooking. DONE!

ALTERNATIVE

Use waxy potatoes and cut in to chunks as above but cook some onions down in a little oil, mix together and add some quartered plum tomatoes. Bake in the same way and mix in a handful of chopped coriander before serving.

CHEEKY MANGO CHUTNEY

OK this is just for you! My Cheeky Mango Chutney gets a lot of praise and I have been reluctant to let it's secrets out but here goes! I have put together the spice blend so all you need to do is get some mango, sugar and vinegar and some nice jars and make some treats for yourself, friends and family.

Half a pack or **red**hotchillifella Mango ChutneyMix

4 cloves garlic

6 Underripe Mango

300ml Red Wine Vinegar

500g Granulates Sugar

Peel and dice the mango into inch chunks. Place the vinegar, sugar into a large heavy bottom pan and simmer until the sugar has dissolved.

Add the mango and increase the heat. Bring to the boil and then reduce the heat and simmer for around 1 hour. Stir regularly to stop the sugar burning.

Meanwhile wash your jars in soapy water and rinse when dry. Put them on a baking tray and place in a hot oven at 200*c for 10 min. This will ensure they are sterilised.

When your mango chutney is ready leave to cool for 10 min then fill your jars. Add the lid and stand the jar upside down on a teacloth. When cool label and leave to mature. It is good to eat at this stage but will get better over time.