

Recipes from around the world

FRIED CHICKEN WITH TARTAR SAUCE

Ingredients

To marinate chicken —

500g chicken thighs
2 tbsp soy sauce
1 tbsp ginger-garlic paste
1 tbsp lemon juice
1 tsp black pepper
1 tbsp oil

To coat chicken, for frying —

Flour for coating the chicken
1 tsp garlic powder
1 tsp corn flour

A pinch of baking powder

Salt to taste

For the vinaigrette —

½ cup vinegar
1 tsp sugar
Green chilli (as per taste)

Tartar Sauce —

3 tbsp mayonnaise
2 tsp diced onions
1 tsp diced gherkins
¼ tsp pepper
1 tsp lemon juice
½ tsp dry parsley

Method

Marinate the chicken by mixing the marinade ingredients, and let rest for at least two hours. Now, by mixing the dry ingredients of the coating, place the mix on a flat tray or plate. Just coat the marinated chicken with the dry coating mix. Deep fry the chicken in hot oil, and let rest for two minutes after it is done. In the meantime, prepare your vinaigrette. After that, prepare your tartar sauce by mixing all the ingredients for it. Drench the crispy fried chicken with the prepared vinaigrette, and then top it off with the tartar sauce. The dish is ready to be served.

COCONUT FREEZER

Ingredients

½ litre cold milk
1 tbsp condensed milk
½ cup coconut milk (optional but highly recommended)
1 tsp sugar
2 tbsp shredded coconut flesh

Method

Mix all the ingredients together in a blender, and serve cold. The perfect drink to for hot summers!

GRILLED CHICKEN AND POTATOES BAKE

Ingredients

Chicken and marination —

500g chicken breast and thigh
1 tsp onion powder
1 tbsp olive oil
2 tbsp ginger-garlic paste
1 tbsp dark soy sauce
1 tbsp light soy sauce
1 tbsp oyster sauce
1 tbsp lemon juice

For the bake —

5-6 medium sized boiled potatoes
2 sweet potatoes (cut in halves and boiled)



Salt and pepper, as per taste
1 tsp oregano
2 tbsp olive oil/butter
2 whole onions (cut in four pieces)
3 cloves garlic

Method

At first, marinate the chicken with the marinating ingredients. Let rest for at least 3 hours. On a tray, oil properly to prep it. Place the marinated chicken around the centre, and on sides place your boiled potatoes. Now, in the spaces in between, place your onions and garlic cloves. After that, on the set tray with those, add your salt, pepper, oregano, and drizzle in your olive oil. Preheat your oven at 180 degrees, and bake at 180 degrees for twenty minutes. Serve hot!

TURKISH EGGS

Ingredients

2 eggs
½ cup Greek yoghurt (hung curd can also be used)
1 tsp butter
1 clove + 1 clove garlic
½ tsp black pepper
Salt to taste
Red chilli flakes (as per spice preference)
Dill/any fresh herb, to top off

Method

First, water-poach your eggs in boiling water with salt for three-four minutes (I use the vinegar trick to keep the shape in perfect circle), because we need a runny yolk. Once done, place on your paper towel.

On a pan, heat up the butter, add your garlic minced, salt, and the chilli flakes. Once the garlic is cooked and oozes flavour, take it off the heat.

Prepare your yoghurt-mix by mixing the yoghurt, salt, pepper, the other clove of garlic (grated), and mix thoroughly. Now, on your plating dish, add the yoghurt first. Then add the egg. Drizzle over the spicy



garlic butter and top off with fresh herbs. Serve with crispy garlic toast or any toast of choice.

CRISPY PRAWN AND MANGO SALSA SALAD

Ingredients

For crispy prawn —

6-7 medium sized prawns, de-shelled
½ ginger-garlic paste
¼ tsp black pepper
1 tsp lemon juice
½ cup flour
Water, as per preference
1 tsp corn flour
½ baking powder
Salt, as per taste
¼ tsp garlic powder
Oil for frying

Mango salsa —

½ cup ripe mango grated
Thai Red Chilli (bird's eye), as per spice level preference
1 tsp sugar
1 tsp lemon juice
Mint leaves

Method

First, marinate the prawns for ten to twenty minutes with ginger garlic paste, pepper, lemon juice. Now, prepare the coating

by mixing flour, baking powder, corn flour, garlic powder, salt, and water. Mix thoroughly till the one-string consistency is achieved.

Make the salsa on the side by mixing all the salsa-ingredients.

Dip the prawns in the batter and then deep fry in hot oil. Set on the plate by placing the crispy fried hot prawns. Pour over the mango salsa over hot and crispy prawns. Enjoy this delicious winner of flavours and textures!

SWEET POTATO WITH GARLIC TAHINI AND CHIMICHURRI

Ingredients

2 boiled sweet potatoes
Salt and pepper
1 tsp olive oil
½ yoghurt (hung curd)
1 clove garlic (grated)
Salt as per taste



¼ tsp pepper
1 tsp Tahini
½ sugar
For Chimichurri Sauce —
½ cup coriander (chopped)
¼ parsley (chopped)
1 tbsp vinegar
2 tbsp olive oil
1 clove garlic, finely chopped
1 tbsp finely chopped onions
Chilli flakes, as per preference
A pinch of salt
½ tsp oregano
A pinch pepper (ground pepper)

Method

First, place the boiled potatoes in a baking sheet and add salt and pepper, along with a drizzle of olive oil. Bake for fifteen minutes at 180 degrees.

On a bowl, mix in tahini, yoghurt, olive oil, grated garlic clove, salt, pepper, sugar, and mix very well. Now, mix all the Chimichurri-ingredients together to prepare the amazing Chimichurri sauce. On a plate, first place the yoghurt mix. Now, add your baked potato on top, and drizzle the delicious Chimichurri sauce. Enjoy!

Food and Photo: Shababa Suzanna, owner and founder, Fat Duck's Big Pot

