



**Kumar's**

curries & bumbu's



The Aromas  
of **Asia**



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“Heaven  
loves **those**  
who eat well”

*Asian proverb*



Asian cuisine captivates with its wide range of aromas. Indian or Thai curries, Chinese szechuan or hoisin sauces, Indonesian or Malaysian bumbus, Japanese Teriyaki or soya sauces. They are each distinctive and stand out with their clear aromas. Our experience with Asian cuisine is diverse. It stretches from the visits to Chinese restaurants from our childhood, from Thai, Indian and Vietnamese snacks and to luxurious Asian restaurants. Each of these small points shows how popular Asian dishes are over here.

Typical Asian ingredients such as soya, ginger and galangal enrich our cuisine as does coconut milk, turmeric and lemon grass. Curries have meanwhile taken up a place in our cuisine and have become almost as necessary as salt and pepper. No wonder that the aromas of Asian cuisine are so tempting and alluring. As well as being light, Asian dishes impress with their harmonious flavour profiles.

Long ago, we learned to distinguish the differences between the Asian aromas. Nonetheless, we are often on the lookout for the authentic smells, colours and aromas of Asia's culinary world.

“Kumar Products” represent the authentic taste of Asia. “Kumar Products” only uses fresh ingredients and in the traditional production methods. Furthermore, with over 30 ingredients in each individual product, the result is a complex structure and a gentle balance of the various flavour components. This is certainly the reason why “Kumar Products” are used by many Michelin star chefs in Europe and the USA.

“Kumar Products” stands for the aromas of Asia. “Kumar Products” stocks a wide range of curries, bumbus and wok-sauces and thereby offer the basis for creating numerous Asian dishes.

The “Kumar Products” can be used in many ways to conjure up traditional Asian dishes or to spice up European dishes with Asian aromas. The recipes from Heiko Antoniewicz show the various possible applications.

# Suresh's search for the authentic aromas of Asia



The four elements air, water, fire and earth are symbolised in balance in the Kumar Logo, representative of the play of aromas in Asian dishes. The red cross in the background epitomises a proverb, often used in many Asian countries: "Have you eaten something yet?"

Born in 1972 in Malaysia, I began experimenting at an early age with herbs and spices in my parents' kitchen and I grew accustomed to Malaysian cuisine. Following my move to Europe, I began a journey to find these typical aromas. I have often asked myself what connects the so diverse Asian cuisines. It is of course the fresh ingredients as well as the use of numerous fresh herbs and spices. Whether it be Thailand, India, Malaysia or other Asian cuisines: Everywhere the spices are freshly ground in the authentic manner to extract the Asian aromas. If you want to create first-class Asian products, each of these points must be followed: Use fresh, premium ingredients, which are prepared traditionally. This is the basis of my work, as I wish to create these exact aromas from the Asian cuisine. With pestle and mortar. That is my passion.

By working with the Verstegen Company, I was able to realise my idea for authentic Asian aromas in 2010. The Verstegen Company has been a specialist in the import of spices since 1886 and can guarantee the high quality and freshness of the ingredients I need for my products. The guarantee stretches from the cultivation and selection of ingredients up to the finalised "Kumar Product".



# The aroma brings them together: Suresh and Heiko



“We met in at Anuga in Cologne in 2011” Heiko had a large stand and explained to his listeners what “flavour pairing” meant. I had a small stand nearby and still needed some equipment. I asked Heiko whether he would lend me some things so that I could prepare my curry perfectly.” *Suresh Kumar*

“Suresh came to our stand. As I regularly travel to Malaysia and love this cuisine, I wanted to try out his curry. He had barely returned but already I felt like I was on one of these journeys. The smell, the colour, the taste of his curries. It was for me as if I were actually in Asia.” *Heiko Antoniewicz*

A taste experience marked the beginning of their friendship. Heiko Antoniewicz, who was nominated as instigator of the year from a pool of German cooks, is enthused by the quality of “Kumar Products”. With the freshness and quality of the ingredients, you can prepare authentic Asian dishes. However, Antoniewicz shows the numerous applications for “Kumar Products” in modern cuisine with his recipes. Asian ingredients, herbs and sauces have been a standard components in European cuisine for a long time. However, through the use of “Kumar Products” the results can be improved. It does not matter whether you are looking for traditional flavour profiles in Asian cuisine or simply wish to spice up and give depth to traditional dishes with Asian aromas. The “Kumar Products” let you do just that in a jiffy and lead to towards the best results.











# The spirit of traditional **Asian** recipes

When you cook traditional dishes with “Kumar Products”, you will experience, smell and above all taste how aromatic your dishes become. “Kumar Products” captivate with their high number of premium ingredients and their fresh taste. “Kumar Products” also contain

- No artificial aromas
- No artificial colours
- No artificial fragrances

This is our promise.

## Chicken

### Ingredients

- 1 kg of chicken thigh, cut in pieces
- 350 g Kumar's Curry or Bumbu Paste
- 100 g diced / chopped onions
- 100 ml water or coconut milk
- 50 ml oil for frying

### Preparation

- Fry the chicken pieces with the onions until they are brown.
- Add the paste along with the water or coconut milk.
- Allow to simmer covered on low flame until the meat is tender.

## Lamb/beef/pork

### Ingredients

- 1 kg lamb / beef / pork, diced
- 350 g Kumar's Curry or Bumbu Paste
- 100 g diced / chopped onion
- 350 ml water
- 50 ml oil for frying

### Preparation

- Put the cubes of meat in the pan together with the onions and allow to fry until brown.
- Add the paste and the water and allow to simmer covered and on low flame until the meat is tender. If necessary, add a little extra water.
- In the last 10 minutes of cooking, add a little coconut cream or regular cream.

# NewFusion

Heiko Antoniewicz



## To the Person

Heiko Antoniewicz is not only a chef, visionary and instigator of the culinary world, but also a coach, the author of numerous top cook books and the head of conceptual caterings. His books on topics such as sous-vide, molecular cuisine, flavour pairing or fermentation have led to international recognition. Since 2009, he has been sharing his vast knowledge of avant-garde cooking techniques as a lecturer at KDU College in Malaysia. Through his trips in Asia and working with colleagues on campus, the Dortmund-born cook has been broadening his knowledge of Asian nutrition into a comprehensive number of fields. His ideas for these recipes are inspired by "Kumar Products".

For classic Asian inspired recipes, "Kumar Products" provides the perfect solution for fresh and full-bodied flavour. "Kumar Products" are of such high quality that it is worth breaking old patterns and to try adding these fine aromas to traditional dishes. Here we have prepared mozzarella differently. By using "Kumar Red Curry Paste" and some fresh ingredients, a whole new and surprisingly harmonious flavour profile can be achieved. Even a pork roast with roast potatoes can be aromatically enriched with "Kumar Red Curry Paste", without losing its classic character. A shoulder of veal cooked slowly in sous-vide can be given a whole new aromatic character with a Balinese bernaïse sauce. With the wonderfully aromatic "Kumar Besengek Paste" we can put two ingredients such as cauliflower and gingerbread together on one plate in an aromatic marriage, which we previously would not have thought of. These are, however, just some small tips from the many possibilities offered by "Kumar Products". Few ingredients, wonderful results.

### Ingredients

- 2 red peppers
- 2 tablespoons of Kumar's red curry
- 200 ml chicken stock
- 200 ml coconut milk
- 2 tablespoons tomato paste
- 8 tiger prawns
- Pesto (from fresh mint, Thai basil, coriander, oil)
- Cut half a red pepper in strips (in Julienne)
- Lime zest for decoration

# Kumar's Red Curry Soup

with prawns and red pepper

### Preparation

- Cut the pepper and stir in a pan with a little oil or butter, add the red curry paste. Add the chicken stock, tomato paste and coconut milk, boil. Add salt and puree in a blender.
- Stir the prawns in a little oil then stick them on kebab sticks. Fry the Julienne strips of red pepper in the same pan.
- **As salad:** Green tomatoes, red onions, sugar snaps, rice vinegar, Thai basil, coriander, cooked rice and a pinch of salt.
- **Serve:** Pour the soup into 4 soup bowls. Place the prawn kebabs on top and garnish with a little pesto and fried pepper. Serve the rice salad on the side. Decorate with a little lime zest.





# Kumar's Red Curry Mozzarella (... the "Sunrise Salad") Salad



## Ingredients

- 1 ball of mozzarella
- ½ a tbsp of red curry paste
- 3 chicories
- 1 small ripe papaya
- Pecan nuts
- 1 small red onion
- Red basil
- Mint leaves
- Olive oil, salt, vinegar

## Preparation

- Mix the red curry paste with some of the mozzarella liquid, marinate the mozzarella in it for 30 minutes.
- Marinate 2 of the chicories in oil, salt and vinegar.
- Cut the remaining vegetables in very thin slices.
- Crush the pecan nuts.
- Keep some chicory leaves for garnishing later. Mix all remaining ingredients; keep some for garnishing later.
- **To serve:** Serve the chicory leaves like a sun flower on a round plate. Place the salad in the middle, then add the mozzarella on top. Garnish with the rest of the salad.



# Kumar's Besengek Cauliflower



## Ingredients

- 1 small cauliflower
- 2 tablespoons of besengek paste
- Gingerbread
- Fresh goat's cheese
- Parsley
- Hazelnuts
- Oil for frying

## Preparation

- Cut the gingerbread into cubes. Chop the cauliflower into small, even florets.
- Fry the gingerbread along with the hazelnuts, then break up coarsely. Fry the cauliflower until tender.
- Mix the besengek paste with the cauliflower. Add the fried gingerbread along with the hazelnuts and chopped parsley.
- **Serve:** Place the cauliflower on the plate and garnish with chunks of goat's cheese.

# Kumar's Fried Noodles

## Balinese style

### Ingredients

- 100 g Kumar's Balinese Wok Paste
- 15 g bouillon (concentrate)
- 100 g water
- Prawns
- Noodles
- Fried vegetables
- Oil for cooking

### Preparation

- Create a sauce using the first three ingredients.
- Wash the prawns, cook the noodles, thinly slice the vegetables.
- Heat the oil in a wok. Add the prawns and cook for 1 minute.
- Add the vegetables and cook for a further 2 minutes. Then add the noodles and cook for a further minute. Add the sauce and simmer for another minute. Serve.



# Kumar's Vindaloo

## Pickled cabbage

### Ingredients

- 200 g pickled cabbage
- 1 tablespoon of vindaloo paste
- 250 g beef mince
- 1 tablespoon tomato paste
- 1 de-seeded tomato, chopped into small cubes
- 3 cherry tomatoes
- 1 tablespoon of finely diced onions
- Sour cream
- Chives

### Preparation

- Mix the pickled cabbage with the vindaloo paste, tomato paste and cubed tomatoes, stir in a pan with a little oil.
- In a separate pan, fry the onions and the halved cherry tomatoes and cook for 2 minutes.
- For the patty: Mix 250 g beef mince, 3g salt, 3g vadouvan herb mixture and finely-chopped parsley. Form small balls and fry in the pan.
- **Serve:** Arrange the pickled cabbage and cherry tomatoes on the plate. Place the patty on the pickled cabbage. Surround with sour cream. Garnish with the finely-sliced chives, croutons and gravy.



# Kumar's Poached egg

## on pan-stirred spinach

### Ingredients

- 300 g fresh spinach
- 1 tablespoon of “butter chicken paste”
- 2 eggs
- 1 red pepper
- 1 spring onion
- 1 tablespoon of unsalted peanuts
- 10 coriander seeds
- Olive oil
- Balsamic vinegar
- Salt

### Preparation

- Cut the pepper into very small cubes and slice the spring onion into small rings.
- Add the olive oil and balsamic vinegar with a little salt.
- Roast the peanuts together with the coriander seeds, chop coarsely and add to the pepper mix.
- Poach the egg.
- Stir the spinach with butter in the pan, add butter chicken paste.
- **Serve:** Place the spinach on the plate with the egg on top. Garnish with the red pepper and peanuts.

**Food for thought:** The remaining curry sauce from the spinach can be used as the basis for a sauce for fried fish or chicken.





# Kumar's Vindaloo Chicken Curry

## Ingredients

- Basmati rice
- Green or black cardamom
- Hard fresh mango
- Half a lime
- Dried goji berries
- Fresh coriander
- 2 chicken fillets
- 80 g Vindaloo Paste
- 300 ml coconut milk
- 1 tbsp of concentrated chicken stock
- Grated coconut to garnish (or serundeng)

## Preparation

- Cook the chicken with the sous-vide technique at 56 °C for 1 ¼ hours. Alternatively cook in the oven at 58 °C for 1 ¼ hours.
- Mix the coconut milk, Vindaloo Paste and the chicken stock and bring to the boil before serving.
- Cut the mango into small cubes.
- Chop the coriander.
- Cook the rice with cardamom.
- Then add the mango, goji berries and coriander.
- **To serve:** Cut the chicken into pieces and serve with the heated sauce. Serve with the rice. Garnish with some serundeng or grated coconut.

# Veal shoulder

Kumar's Bumbu Bali

Sauce Béarnaise

## Ingredients

- 1 whole veal shoulder (roughly 2kg)
- Cooked yellow rice
- 200 g Sauce Béarnaise
- 60 g Bumbu Bali
- 250 g tender broccoli

## Preparation

- Simmer the veal shoulder in the sous vide process at 56 °C for 11 hours. Alternatively cook in the oven at 56 °C for 7 hours. Simmer the yellow rice accordingly.
- Prepare the Sauce Béarnaise, add the Bumbu Bali Paste.
- Blanch the broccoli in lightly-salted water.
- **To serve:** Slice the meat into equally large slices, place on the plate, spread the rice and broccoli around it. Finish with the Bumbu Bali - Béarnaise Sauce.



# Kumar's Rendang Couscous

## Ingredients with rack of lamb

- 100 g couscous
- 100 g boiling water
- 25 g Rendang paste
- 1 tablespoon of chopped parsley
- 60 g tikka masala paste
- 450 g rack of lamb
- Lamb stock (for this recipe I recommend our masterclass with Heiko Antoniewicz)
- 1 small yellow courgette
- 1 small green courgette
- 1 small red pepper
- 1 small piece of feta cheese
- 1 baby aubergine

## Preparation

- Cook the lamb with the sous-vide technique at 56 °C for 1 ½ hours. Before serving, spread the tikka masala paste and cook in the oven for a further 5 minutes at 160 °C. Alternatively the lamb can be cooked in the oven at 80 °C, until it reaches a core temperature of 54 °C. Remove it from the oven and coat with the Tikka Masala before carving.
- Mix the Rendang paste into the boiling water, add the couscous. When the couscous has absorbed the water, add the chopped parsley, set aside. Can be served cold or warm.
- Dice up the vegetables, cook in the pan until al dente. Allow them to cool down, and add the chopped feta cheese.
- Grill the baby aubergine, set aside.
- **To serve:** Spread the vegetables on the grilled aubergine with the spoon and heat in the oven at 160 °C for 5 minutes. Spread the couscous on the plate and arrange the rack of lamb and baby aubergine accordingly. Garnish with the feta cheese and pour over the lamb stock.



# Roast potatoes with Pork and Kumar's Red Curry

## Ingredients

- 200 g new potatoes
- 4 cloves of garlic
- 200 g pork fillet
- 1 tablespoon of red curry
- ½ a lime
- 1 tablespoon of chopped coriander
- 50 g ricotta

## Preparation

- Pre-cook the potatoes and fry them (flat side down) in olive oil over low heat; add the lime peel (in pieces) and mix well.
- Chop the garlic cloves and add to the potatoes, cook through for three more minutes, then add the curry paste.
- Pan-fry the pork tenderloin with a dash of salt and pepper until the core temperature reaches 70 °C. Next, add the potatoes to the pork.
- Purée the ricotta, season with salt and add a little of the chopped coriander.
- **To serve:** arrange the meat and potatoes on a flat plate and scatter the ricotta mousse and chopped coriander over the top.

**Preparation suggestion:** a variety of different kinds of meat or fish can be used in this dish of curry and potatoes.





### Ingredients

- 250 g Entrecôte
- 1 large sweet potato
- Spring onions
- Parma ham
- 100 ml beef stock
- Butter
- 10 g vindaloo paste
- 40 g Rendang paste
- ½ tablespoon of freshly grated ginger

# Kumar's Rendang Entrecôte with sweet potato puree

### Preparation

- Peel the sweet potato. ¼ for frying, ¾ for the puree. Cut the potato into pieces for the puree and cook. Puree with the vindaloo paste and 30 g butter. Cut the left over sweet potato into small pieces to be fried later. Pre-cook and fry in the pan with a little butter (30 g) and orange juice (30 ml).
- Spread the Rendang paste on the meat and cook for 30 minutes at 65 °C with the sous-vide technique. Alternatively, cook at 80 °C in the oven until the core temperature reaches 54 °C.
- Spread the rendang paste on the warm meat before carving.
- Salt before serving.
- Fry the spring onions in the pan, add ginger.
- Cut the parma ham and roast in the oven.
- Mix 20 g of Rendang paste into the beef stock.
- **Serve:** Place all the ingredients on the plate, pour the sauce over with a spoon and garnish with the roasted parma ham.



#### Ingredients

- Rice
- 1 small octopus, approx. 800g
- 30 g Kumar's Green Curry Paste
- 400 g coconut milk
- Fresh green beans
- 1 small fennel
- 1 small red pepper

# Kumar's Green Curry Octopus Pulpo

#### Preparation

- Cut off the tentacles and cook the octopus in slightly salted water for approx. 3 hours. Remove from the water and cook a further 5 minutes in the coconut milk mixed with the green curry paste.
- Finely chop the green beans and blanch for 4 minutes in the coconut milk/green curry paste mixture. Finely slice the fennel and blanch for 3 minutes.
- Make a sauce from the coconut milk mixture.
- Finely chop the red pepper into cubes.
- **Serve:** Mix half of the green beans with the rice. Spread out the tentacles on the plate together with the fennel and the rest of the green beans. Garnish with the sauce and the shredded chili.



# Salmon with green peas and Tandoori Sauce

Kumar's

## Ingredients

- 2 salmon fillets with skin
- 250 g fresh green peas
- 250 g potato puree with butter
- 2 small lettuce hearts
- Fresh mint
- 100 ml hollandaise sauce
- 1 tablespoon tandoori paste

## Preparation

- Fry the salmon with the skin side down in a pan; finish in the oven with a core temperature of 48 °C.
- Cook the peas and toss in ice water.
- Halve the lettuce hearts and fry in the pan with a little butter; add the peas and finely-chopped mint leaves.
- Mix the hollandaise sauce with the tandoori paste.
- **Serve:** Place the salmon skin-side up on the plate and garnish with peas. Carefully place the mashed potato and the lettuce hearts on the side next to it. Garnish with the hollandaise-tandoori sauce.





### Ingredients

- Fresh pineapple
- 1 litre ice cream mix (base)
- 40 g Kumar's Red Curry
- 200 g coconut milk
- 100 g mango puree
- 2 star anise
- 2 cinnamon sticks
- 3 g pink peppercorn
- 30 g pistachios
- Gooseberries
- Blue berries
- Fresh mint leaves

# Kumar's Red Curry Ice cream

### Preparation

- Mix the ice cream with the red curry paste and stir well.
- Cut the pineapple into ½ cm big chunks and grill on both sides.
- For the sauce: Bring the spices, coconut milk and mango puree to boil. Roast the pistachios and then crush.
- **To serve:** Serve the warm pineapple and sauce with the ice cream. Arrange according to taste. Garnish with the nuts, fruit and with mint leaves.

# Ideas for Catering



Catering is always an exciting challenge. In unfamiliar places or small kitchens, every step must fit. Good preparation is key. The dishes should be fresh, varied and perfectly on the mark. Our recipes show the possibilities “Kumar Products” offer for modern catering. Aromatic, well-rounded, surprising. Simple to work with. With “Kumar’s Green Curry Paste”, cod with vegetables can be turned into the perfect dish in an instant. Fragrant, strong, alluring. Whether fish, meat or vegetarian dishes: fewer ingredients lead to better results.

“We have the greatest success with catering when we work with traditional Asian fundamentals. The mix of sweet, sour and spicy becomes a lasting taste experience for the guests.” *Heiko Antoniewicz*

# Cauliflower <sup>Kumar's</sup> Tandoori

## Variations, just the way you like them

Craving authentic Asian aromas? Do you have prawns at home, but lack inspiration on how to prepare them? Is there some cauliflower languishing in the fridge, or maybe a lonely bit of salmon?

Never fear – we'll show you how your dinner plates could look! With products from Kumar's, you can turn these ingredients into an aromatic dish, seasoned to your personal taste, in the blink of an eye. So where will the flavours take you? To Japan,

with "Kumar's Teriyaki Sauce"? Or would you prefer a creamy, yet fresh taste? If so, the Indian aromas of 'Kumar's Tandoori' are just the ticket.

Maybe you'll use 'Kumar's Bumbu Bali' to whip up a magical culinary souvenir from the island of your dreams. All you'll need is a little bit of water, broth or coconut milk.

So: what's your dinnertime destination? It's up to you. Just the way you like it.







# Kumar's Teriyaki Lachs

# Kumar's Bumbu Bali Prawn



# Sweet Potato

## Kumar's Vindaloo

### Ingredients

- 100 ml coconut milk
- 100 ml water
- 20 ml vegetable bouillon (concentrate)
- 30 g Kumar's Vindaloo paste
- Sweet Potatoes
- Cauliflower
- Potatoes

### Preparation

- Create a sauce using the first four ingredients.
- Peel the potatoes and thickly slice as well as cut into small cubes.
- Cut the cauliflower into small florets.
- Fry the potato slices on both sides in a little oil until cooked.
- In a separate frying pan, cook the potato cubes and cauliflower in a little oil. Add the sauce and simmer.
- Serve the fried potatoes with the vegetable sauce.





### Ingredients

- 100 g Bumbu Bali paste
- 15 g bouillon (concentrate)
- 100 ml water
- 500 g chicken thighs
- 2 tomatoes
- 1 red pepper
- Oil for cooking

### Preparation

- Create a sauce using the first three ingredients.
- Chop the chicken, tomatoes and pepper into chunks.
- Heat the oil in a frying pan over high heat. Add the chicken chunks until browned.
- Add the pepper and tomatoes and cook a further 1-2 minutes.
- Add the sauce and cook covered for a further 2-3 minutes.

Kumar's Bumbu Bali

# Chicken Stew



# Kumar's Butter Chicken

## Ingredients

- 500 g chicken thighs, cut into chunks
- 200 ml coconut milk
- 20 g chicken broth (concentrate)
- 50 g Kumar's Butter Chicken Paste

## Preparation

- Fry the chicken chunks in a frying pan with a little oil.
- Make a sauce using the other three ingredients. Mix with the chicken.

**Heiko's suggestion:** Chop the Chinese cabbage into 1.5cm thick slices and place in the grill. Boil the rice with some of the thinly-sliced green beans.



### Preparation

- Rub the lamb fillet with some of the Tikka Masala paste and marinate for half an hour.
- Fry over low heat.
- Create a sauce using yoghurt, lemon juice, lemon zest and the remainder of the Tikka Masala paste.
- Cook the pandan rice and fry the vegetables in a frying pan.
- Roast the sesame seeds in the frying pan and garnish the vegetables.

# Lamb

Kumar's Tikka Masala

### Ingredients

- 1 lamb fillet
- 2 tablespoons of yoghurt
- 1 tablespoon lemon juice
- Lemon zest
- 1 tablespoon Kumar's Tikka Masala
- Pandan rice
- Sesame seeds
- Green asparagus
- Red pepper





# Pork fillet

Kumar's in  
Besengek Sauce

## Ingredients

- 100 ml water
- 20 ml Bouillon (concentrate)
- 100 ml coconut milk
- 30 g Kumar's Besengek Paste
- 1 pork fillet
- Baby corn, cut into julienne
- Carrots, cut Julienne

## Preperation

- Create a sauce using the first four ingredients and bring to boil. Simmer until thickened.
- In the meantime, cut the meat into ½ cm thick slices and brown on both sides.
- Cook the vegetables until firm to the bite.
- Serve.



# Beef

Kumar's

## Rendang

### Ingredients

- 500 g beef brisket, cut into cubes
- 300 ml water
- 20 g beef bouillon (concentrate)
- 100 g Kumar's Rendang paste
- Half a mild pepper
- Baby-leaf lettuce

### Preparation

- Dry-fry the meat in a frying pan over high heat.
  - Add the water, beef bouillon and Rendang Paste and simmer covered for approx. 2 hours over low heat, until the meat is tender.
  - The beef Rendang is finished once the oil has separated and the sauce is reduced.
  - Roast and peel the pepper, then slice into narrow strips
  - Lightly sear the baby-leaf lettuce
- **Serve:** Lay the Beef Rendang on a bed of baby-leaf lettuce and garnish with the pepper strips



# Cod<sup>in</sup> Kumar's Green Curry



## Ingredients

- Cod
- 3 tablespoons coconut milk
- 1 tablespoon Kumar's green Curry Paste
- A pinch of salt
- Vegetable mix: Mushrooms, spring onions, cherry tomatoes

## Preparation

- Combine all ingredients well. Add cod and marinate for half an hour.
- Finely chop vegetables.
- Melt some butter in a frying pan and cook the fish.
- Remove fish from frying pan.
- Add vegetables to the same frying pan and cook in the remainder of the sauce.
- Arrange the fish on the vegetables to serve.



# Salmon-Stew

**Kumar's** in  
Red Curry



## Ingredients

- 100 ml water
- 20g fish stock (concentrate)
- 100 ml coconut milk
- 30 g Kumar's Red Curry Paste
- 300 g salmon fillet, cut into chunks
- Half a Pak Choi
- 1 tablespoon hazelnuts

## Preparation

- Finely slice the Pak Choi.
- Create a sauce using the first four ingredients and bring to boil in a frying pan.
- Add the remaining ingredients and heat until cooked.

# Street Food



Street food is the talk of the moment and is becoming increasingly popular worldwide. The various “Kumar Products” provide a range of possibilities to spice up delicious street food. Burgers or tacos can gain a more intense flavour by using “Kumar Pastes”. A vegetarian wrap can become an aromatic sensation with “Kumar’s Butter Chicken Paste”. You will notice that these wonderful pastes are not just for use in cooking chicken. A cod sandwich becomes a tasty treat to go with “Kumar’s Green Curry Paste”.

### Ingredients

- Pork neck - approx. 2kg
- 20 slider buns
- 200 g Babi Ketjap Paste
- 50 g tomato ketchup
- Half a white cabbage
- 2 red onions
- 3 tomatoes
- Olive oil, vinegar
- Fresh herbs to taste for garnish

### Preparation

- Spread half of the Babi Ketjap Paste on the pork neck and cook with the sous-vide technique at 72 °C for 12 hours. Alternatively cook in the oven at 80 °C for 8 hours.
- Let the meat cool and shred the pork with two forks.
- Mix with the remaining liquid, remaining Ketjap Paste and the tomato ketchup. This mix goes well with pulled pork. Serve warm.
- Finely chop the cabbage and marinade with oil, vinegar and caraway.
- Finely chop the tomatoes and onions.
- Prepare the buns accordingly.
- **To serve:** Arrange the burger with the above mentioned ingredients.

# Kumar's Babi Ketjap Hamburger



### Ingredients

- 400 g cubes from the leg of lamb
- 150 g Kumar's Tikka Masala
- 1 ripe avocado
- Juice from half a lime
- ½ tomato
- 4 Mexican tacos
- Sour cream to garnish
- Fresh coriander to garnish
- ½ red onion, finely-chopped, to garnish

## Kumar's Tikka Masala Lamb Curry

### Preparation

- Cut the lamb into small cubes and heat together with the Tikka Masala paste and some water until tender.
- Prepare a guacamole with the fresh ingredients.
- Heat up one taco in the hot frying pan.
- **Serve:** If you own a taco plate, put the taco on it. Place the guacamole in the middle and top with the lamb curry. Garnish with the remainder of the ingredients.



### Ingredients

- Cod fillet, cut into strips
- Green Curry Paste
- Flour
- 1 bottle of Chang Lager beer
- Sour cream
- 1 cucumber
- 1 small radish
- Salt and vinegar
- Dill to garnish
- Bread for the sandwich

### Preparation

- Marinate the fish strips in the green Curry Paste. Keep back one tbsp of the marinade.
- Stir in the flour with the Lager beer and a pinch of salt.
- Encase the fish strips with the pastry and fry until golden.
- Marinate the cucumber slices in salt and vinegar.
- Mix the sour cream with the rest of the green curry.
- Finely slice the radish.
- **To serve:** Roast the bread slices. Spread the cream on both sides. Serve the fish strips on the bread and garnish with the marinated cucumber and radish. Place a further slice of bread on top and skewer with light lemon grass.

# Kumar's Green Curry Fish Finger Sandwich



### Ingredients

- 4 large wraps
- 100 g Butter Chicken Paste
- 100 g sour cream
- 1 large green tomato
- 1 large red tomato
- 1 small red pepper
- 1 small yellow pepper
- 20 g rocket leaves
- 250 g potatoes, sliced

# Vegetarian Wrap with Kumar's Butter Paste

### Preparation

- Fry the potato slices in the frying pan.
- Mix the sour cream with the Butter Chicken Paste.
- Finely slice the tomatoes.
- Finely chop the peppers into cubes.
- **To serve:** Spread the Butter Chicken Paste over the 4 wraps. Spread all remaining ingredients equally, roll, and serve.

### Ingredients

- 500 g beef or lamb mince
- 60 g Tandoori Paste
- 50 g tomato puree
- ½ a red pepper
- ½ a yellow pepper
- ½ a tomato
- ½ a spring onion
- Chips
- Red chili to garnish

# Kumar's Tandoori Keema Chips

### Preparation

- Cut all vegetables other than the spring onion into small cubes.
- Cut the spring onion into thin rings.
- Mix the mince with the Tandoori Paste and tomato puree and fry in the pan for 6 to 7 minutes.
- Add the vegetables and cook for another 3 minutes.
- Prepare the chips.
- Sit the Tandoori Keema on the chips and add tomato sauce or yoghurt-garlic sauce to serve.
- Garnish with red chili, cut in fine strips.





# Wok Paste



The wok is the Asian version of the European stew. Everything can be prepared in it, almost instantly. In comparison with curry dishes, which are characterised by the long simmer time, the preparation time in the wok is short. The “Kumar Wok Pastes” specially developed for these dishes are soya-based and aromatise the individual ingredients without covering up their original tastes. The vegetables stay fresh and crispy. The sauces allure with their scent and their complex blend of aromas. Here in particular you can see how diverse the “Kumar Products” range is. Chinese hoisin sauce, Japanese teriyaki sauce or sweet and sour sauce wok pastes create desirable flavour profiles, which can be used in many ways. Vegetarian, fish, poultry or meat: You have the choice.

### Ingredients

- 35 g Kumar's Vietnamese Wok Paste
- 30 g bouillon (concentrate)
- 200 ml water
- Noodles
- Tofu
- Broccoli sprouts
- Herbs, such as mint, Thai basil and coriander

### Preparation

- Mix the first three ingredients and bring to boil. In the meantime, cook the noodles.
- Finely chop the broccoli and tofu and add to the cooking liquid for 2-3 minutes.
- Toss the cooked noodles into a bowl and add the leftover liquid with the vegetables and the tofu.

# Kumar's Vietnamese Nudeln



# Pork

Kumar's Szechuan

## Ingredients

- 100 g Kumar's Szechuan Wok Paste
- 15 g bouillon (concentrate)
- 100 ml water
- Pork fillet

## Preparation

- Mix the first three ingredients.
- Marinate the pork with the sauce for at least one hour.
- Brown the pork and remove from frying pan.
- Add the remainder of the ingredients to the frying pan and slowly simmer until the sauce has thickened.



# Kumar's Hoisin Duck



## Ingredients

- 100 g Kumar's Hoisin
- 15 g bouillon (concentrate)
- 100 ml water
- Duck breast
- Green asparagus
- Bean sprouts
- Oil for cooking

## Preparation

- Create a sauce using the first three ingredients.
- Heat a little oil in a frying pan and fry the duck until it is crispy.
- Heat a little oil in a frying pan and fry the asparagus for one minute.
- Add the bean sprouts and cook for 30 seconds. Add the sauce and simmer for a further 30 seconds.
- Slice the duck and serve on the vegetables.



# Kumar's Sweet and sour fried Fish

## Ingredients

- 100 g Kumar's Sweet&Sour wok paste
- 15 g bouillon (concentrate)
- 100 ml water
- 1 onion
- 1 tablespoon fresh ginger
- 200 g mushrooms
- 4 cod fillets
- Oil for cooking

## Preparation

- Create a sauce using the first three ingredients.
- Peel and thinly slice the ginger.
- Finely chop the onion and mushrooms.
- Heat a little oil and fry the cod.
- In a separate frying pan, fry the ginger and onion. Add the mushrooms and cook for 1-2 minutes.
- Add the sauce to the vegetables and cook for a further minute.
- Serve the fish on the mushroom sauce.



## Kumar Products



### Green Curry

A fiery Thai curry with green chili, Thai ginger (galangal), Chinese ginger (krachai), fresh turmeric, fish sauce and coconut milk. This dish achieves its authentic taste thanks to the use of fresh turmeric. This dish is perfectly accompanied by chicken, white fish, beef or vegetables.



### Red Curry

The combination of lemon grass, palm sugar (gula djawa) and fish sauce gives this Thai curry dish a fresh, sweet flavour. This curry dish is colourful and fiery because of the addition of red chillies and is perfectly accompanied by tiger prawns, fish, chicken or beef.



### Butter Chicken

A creamy Indian curry dish with cumin, fenugreek leaves, concentrated butter and cashew nuts. This is a delicious and mild curry best combined with chicken or other types of meat.



### Vindaloo

An authentic hot Indian curry with a unique sweet and sour flavour and a balanced mix of fresh tomatoes, onions, chillies and 14 different herbs and spices. The unique hot, sweet and sour flavour is perfectly accompanied by lamb, beef, pork, fish or prawns.



### Besengek

A Javanese bumbu with a sweet and sour, creamy flavour, which is generously seasoned with turmeric, kaffir lime leaves, coconut milk and palm sugar (gula djawa). Perfectly accompanied by chicken, beef or white fish.



### Rendang

This traditional Indonesian bumbu with roasted coconut is prepared using many different herbs and spices, such as turmeric, lemon grass, nutmeg, cinnamon, cloves, cumin and coriander. A delicious and full-bodied dish.



### Bumbu Bali

A Balinese-style bumbu with a fresh, sweet and spicy flavour; this sauce is made with generous portions of Thai ginger (galangal), soy sauce and chili. Perfectly accompanied by white fish or chicken, or simply vegetables, such as green beans.



### Babi Ketjap

Sweet soy sauce, fresh Thai ginger (galangal), palm sugar (gula java) and a pinch of Lombok pepper give this mild Indonesian-style bumbu a delicious, full-bodied and sweet flavour, which was traditionally accompanied by roasted pork belly, but is equally delicious as a vegetarian dish with fried vegetables.



### Tandoori

A full-bodied, fresh and aromatic Indian tandoori with mild and full-bodied flavour thanks to the combination of natural yoghurt and lots of spices, such as cumin and cardamom as well as the use of fresh ingredients (ginger, coriander and mint). This tandoori is perfectly accompanied by chicken as well as fish or lamb.



### Tikka Masala

A spicy, creamy Indian curry with almonds, tomatoes, yoghurt and different warming spices; perfect with chicken or lamb. To create a sweeter flavour, just add pineapple pieces.

# Kumar Products



## Teriyaki

An original-style teriyaki wok paste with toasted sesame seeds.



## Szechuan

Very spicy Chinese wok paste featuring Szechuan pepper and soy sauce.



## Sweet & Sour

A delicious sweet-and-sour wok paste with pineapple and tomatoes.



## Vietnam

A zesty wok paste with fish sauce and lemongrass, for preparing very special Vietnamese wok dishes.



## Hoisin

A Cantonese favourite, all the way from China: Hoisin made with toasted sesame seeds and fermented black-bean paste.



## Bali

Seasoned Indonesian wok paste with fresh herbs and soy sauce.

# Colophon

## Kumar's curries & bumbu's

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