Specialist in Asian mortar-and-pestle cooking

Kumar's
curries & bumbu's

Inspiring cookbook filled with Authentic mortar-and-pestle recipes

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Specialist in Asian mortar-and-pestle cooking

In Asia, the region where people cook using a mortar and pestle stretches from India to Indonesia. Each country has its own tradition of grinding herbs and spices by hand, passed down from one generation to the next. Kumar's is proud to preserve these traditions.

Spices such lemongrass, chilli, red peppers, galangal, coriander, turmeric and Indian bay leaves are ground together in the mortar to create ***pure, rich flavours***. The ingredients, how they are prepared and how the mortar and pestle are used all differ from one country to another. At Kumar's, we honour each and every one of these traditions. It's a commitment you can taste in our diverse range of products.

At Kumar's, we cook using ***fresh ingredients*** and without adding any artificial aromas, flavours or colours. Because only then will you experience mortar-and-pestle cooking the way it's meant to be.

Authentic flavours & traditional preparation methods

Our origins

Our founder Suresh Kumar grew up in Malaysia. There, in his grandmother's kitchen, he encountered the unique flavours of fresh-ground spices at an early age.

Suresh, too, began to experiment extensively with herbs and spices. "After I moved to Europe, I went looking for these characteristic flavours once more. In doing so, I often wondered what common thread might connect the many, very different cuisines of Asia. What they all share is fresh ingredients combined with the use of numerous fresh herbs, spices and a mortar and pestle. In Thailand, India and Malaysia – and in other Asian styles of cooking – the fresh herbs are crushed in a mortar to release the authentic fresh-ground taste so typical of this style of cooking.

Our procedure

At Kumar's, every ingredient is first roasted or fried in the traditional manner before being ground to a paste with the mortar and pestle. This is the basis for all Kumar's products, such as Bumbus, sauces and condiments. It's the same method that's been used in Asia for generations. We've applied this traditional preparation technique at a commercial manufacturing level, which is what makes Kumar's products unique and distinctive.

Discover our well-loved classics...

Curries and Bumbus

A curry paste (known as a 'bumbu' in Indonesian) is a blend of fresh ingredients that have been ground together into a paste. You can use our Curry pastes to prepare authentic dishes that slowly simmer to perfection. The Kumar's Curry pastes and Bumbus can also be used in a variety of other ways to add a surprising kick of culinary flavour.

Wok pastes

Unlike a wok sauce, which is added to a stir-fry dish at the very last minute, a Wok paste helps you lay the foundation for a dish. You can use our Wok pastes as a marinade or add it directly to the main ingredient as it's heated, whether that's meat, chicken, fish or a meatless alternative.

... and our newest products!

Curry Sauces

Unlike Curries & Bumbus, which have a traditional preparation method that takes a bit longer (thanks to the simmering), our Curry Sauces are the perfect solution when you're short on time. Simply heat the meat (or meat substitute) and vegetables, add the ready-to-eat Curry Sauce and set a finished meal in front of your guests in less than 5 minutes. Especially well-suited to front-of-house cooking!

Stir-fry Sauces

We have the ideal partner for quick preparation techniques and front-of-house cooking in a wok: our new Stir-fry Sauces. Even faster than our Curry Sauces, the Stir-fry Sauces enable you to make a perfect Asian wok dish in 3 minutes.

Condiments

Condiments are ready-to-eat flavour boosters that don't require any additional prep. They're perfect as an accompaniment or dip with Asian food, but are also at home in modern Western dishes such as wraps and burgers when you want to add a unique twist.

Traditional Indian Korma with Chicken and Cashews

Ingredients for one person

100 g	**Kumar's Curry Sauce Korma**
150 g	Chicken thigh meat, diced
15 g	Raw cashews
25 g	Shallots, minced
15 g	Yellow raisins
15 g	Sunflower oil
5 g	Almonds, sliced
-	Fresh coriander or mint

Preparation

- Heat the sunflower oil in a pan.
- Sauté the chicken, shallots and cashews until evenly golden brown.
- Add the **Kumar's Curry Sauce Korma**, stir well to combine and allow everything to simmer over low heat for 3 minutes.
- Add the raisins during the last minute of cooking.

Presentation tip

Garnish with additional sliced almonds and chopped coriander.

Vegan Cauliflower Korma

Ingredients for one person

100 g	**Kumar's Curry Sauce Korma**
180 g	Cauliflower florets
20 g	Raw cashews
15 g	Yellow raisins
15 g	Sunflower oil
5 g	Almonds, sliced
-	Fresh coriander or mint

Preparation

- Preparation identical to the traditional Chicken Korma, except with cauliflower.
- Add 1 or 2 tablespoons of water if desired.

Curry Sauce Korma

Traditional Vegan Thai Massaman with Seitan

Ingredients for one person

100 g	**Kumar's Curry Sauce Massaman**
60 g	Potato, cut into 2x2 cm cubes
110 g	Seitan, cut into 2x2 cm cubes
20 g	Shallots, coarsely chopped
10 g	Peanuts, whole shelled
15 g	Sunflower oil
-	Fresh coriander

Preparation

- Heat the oil in a small heavy pot. Sauté the shallot, add the seitan and peanuts and warm through approx. 1 minute on high heat.
- Add the potato pieces and the **Kumar's Curry Sauce Massaman**, stir well to combine and allow everything to simmer over low heat for 5 minutes.

Presentation tip

Garnish with additional roasted peanuts and chopped coriander.

Massaman with Diced Chicken Thighs

Ingredients for one person

100 g	**Kumar's Curry Sauce Massaman**
60 g	Potato, cut into 2x2 cm cubes
110 g	Chicken thigh meat, cut into 2x2 cm cubes
20 g	Shallots, coarsely chopped
10 g	Peanuts, whole shelled
15 g	Sunflower oil
-	Fresh coriander

Preparation

- First, stir-fry the chicken in a bit of oil.
- The rest of the preparation is the same as the traditional Massaman curry.

Curry Sauce Massaman

Traditional Thai Green Curry with Chicken

Ingredients for one person

100 g	**Kumar's Curry Sauce Green Curry**
100 g	Chicken thigh meat, diced
25 g	Thai pea aubergines
50 g	Thai aubergine, in half-moons
25 g	Enoki mushrooms
25 g	Coconut cream
-	Horapa (Thai basil) leaves
-	Fresh coriander

Preparation

- Heat the coconut cream in a pan.
- Add the **Kumar's Curry Sauce Green Curry** and bring to a gentle boil.
- Add the chicken pieces and pea aubergines, stir well, cover the pan and allow to simmer gently for 3 minutes with the lid on.
- Add the chopped Thai aubergine, stir well and allow the curry to simmer gently for another 1 to 2 minutes.

Presentation tip

Add a few Thai basil leaves or a bit of fresh coriander as a garnish.

Vegan Green Curry

Ingredients for one person

100 g	**Kumar's Curry Sauce Green Curry**
50 g	Bok choy, cut into strips
50 g	Baby corn
25 g	Enoki mushrooms
50 g	Red sweet pepper, cut into strips
25 g	Coconut cream
-	Horapa (Thai basil) leaves
-	Fresh coriander

Preparation

- Heat the coconut cream in a pan and allow to come briefly to a boil.
- Add the **Kumar's Curry Sauce Green Curry** and bring to a gentle boil.
- Add the bok choy and baby corn, stir well, cover the pan and allow to simmer gently for 2 minutes with the lid on.
- Add the Enoki mushrooms, stir well and allow the curry to simmer gently for another minute.
- Finally, add the red sweet pepper.

Curry Sauce Green Curry

Traditional Malaysian Spicy Kecap with Chicken

Ingredients for one person

- **60 g** **Kumar's Stir-fry Sauce Spicy Kecap**
- 135 g Chicken thigh meat, cut into strips
- 50 g Shallots, chopped
- 50 g Green sweet pepper, cut into strips
- 15 g Raw cashews
- 15 g Sunflower oil

Preparation

- Heat the sunflower oil in a wok.
- Add the chicken strips, shallots and cashews and stir-fry briefly.
- Add the green pepper and stir-fry quickly along with the rest.
- Add the **Kumar's Stir-fry Sauce Spicy Kecap** and stir well to combine.

Presentation tip

Garnish with additional grilled cashews.

Vegan Spicy Kecap Seitan

Ingredients for one person

- **60 g** **Kumar's Stir-fry Sauce Spicy Kecap**
- 60 g Seitan
- 200 g Mixed wild mushrooms
- 10 g Garlic, coarsely chopped
- 50 g Green sweet pepper, cut into strips
- 15 g Raw cashews
- 15 g Sunflower oil

Preparation

- Stir-fry the seitan in the sunflower oil for 1 minute.
- Add the wild mushrooms and stir-fry another 2-3 minutes.
- Add the **Kumar's Stir-fry Spicy Kecap** and stir-fry, together with the remaining ingredients, for another minute over medium heat.

Stir-fry Sauce Spicy Kecap

Traditional Sweet & Sour Prawns from Southeast Asia

Ingredients for one person

60 g	**Kumar's Stir-fry Sauce Sweet & Sour**
90 g	Prawns, butterflied
50 g	Fresh pineapple, cut into 1x2 cm cubes
50 g	Red/green/yellow peppers, cut into 1x2 cm cubes
30 g	Shallots, cut into 1x2 cm cubes
15 g	Sunflower oil

Preparation

- Heat the sunflower oil in a wok.
- Add the prawns (and salt and pepper to taste) and stir-fry for 1 minute.
- Add the pineapple and mixed peppers and shallots and continue to stir-fry for 1 minute more.
- Add the **Kumar's Stir-fry Sauce Sweet & Sour** and stir well to combine.

Presentation tip

Garnish with thinly cut spring onions if desired.

Vegan Sweet & Sour

Ingredients for one person

60 g	**Kumar's Stir-fry Sauce Sweet & Sour**
25 g	Cashews
20 g	Shallots, coarsely chopped
50 g	Fresh pineapple, cut into 1x2 cm cubes
50 g	Red/green/yellow peppers, cut into 1x2 cm cubes
30 g	Shallots, cut into 1x2 cm cubes
15 g	Sunflower oil

Preparation

- Stir-fry the shallots in the sunflower oil for 1 minute.
- Add the cashews and stir-fry briefly until browned.
- Add the mixed peppers and pineapple chunks and stir-fry another 2-3 minutes.
- Add the **Kumar's Stir-fry Sauce Sweet & Sour** and stir-fry over medium heat for 1 minute more.

Stir-fry Sauce Sweet & Sour

Vegan Japanese Teriyaki

Ingredients for one person

60 g	**Kumar's Stir-fry Sauce Teriyaki**
50 g	Fried tofu, cubed
35 g	Shallots, minced
35 g	Bok choy, chopped
35 g	Mung bean sprouts
35 g	Shitake mushrooms, cut into strips
35 g	Green sweet pepper, cut into strips
15 g	Sunflower oil

Preparation

- Heat the sunflower oil in a wok.
- Stir-fry the vegetables briefly, adding them from firmest to softest.
- Finally, add the tofu and **Kumar's Stir-fry Sauce Teriyaki** and stir well to combine.

Presentation tip

Garnish with a bit of fresh mung bean sprouts.

Traditional Teriyaki with Chicken

Ingredients for one person

60 g	**Kumar's Stir-fry Sauce Teriyaki**
125 g	Chicken thigh meat, cut into strips
125 g	Haricot verts, cut into 4-cm pieces
15 g	Sunflower oil

Preparation

- Stir-fry the chicken strips in the sunflower oil until browned.
- Add the haricot verts and stir-fry these until cooked but still firm.
- Add the **Kumar's Stir-fry Sauce Teriyaki** and stir-fry over medium heat for 1 minute more.

Stir-fry Sauce Teriyaki

Ready-to-eat Condiments

The new Kumar's Condiments help you make the mortar-and-pestle flavour experience complete!

In different countries in Asia, the condiments are always on the table and are refilled as a service. With the new ready-to-eat Condiments from Kumar's, you can offer your guests this same authentic hospitality.

Kumar's Condiments are, in essence, accompaniments to a dish intended to intensify the flavour and – along with other side dishes such as rice – make the Asian meal complete. When dining out in one of the countries where mortar-and-pestle cooking is popular, you'll often be served a dish of these flavour-boosters along with your order. Accompanied by a papadum or krupuk, the Condiments are also an ideal amuse to serve your guests when they arrive.

Our Kumar's Condiments are characterised by a coarse texture, the use of fresh-picked herbs and ingredients with a refreshing straight-from-the-grower taste.

Western cooking

The Condiments are perfect to use in Western cooking as well. They can add excitement to meat or fish dishes or be served as a hamburger topping or dip along with barbecued foods. The possibilities are endless.

Product overview: Kumar's Professional

Curries & Bumbus

Art. no.	Article	Packaging	Contents	Allergens
517626	**Curry Paste for Babi Ketjap**	Pot	500 g	③⑦
517826	**Curry Paste for Bessengek**	Pot	500 g	②③⑦
513926	**Curry Paste for Bumbu Bali**	Pot	500 g	①②③⑥⑦
517226	**Curry Paste for Butter Chicken**	Pot	500 g	⑦⑧
514626	**Curry Paste for Green Curry**	Pot	500 g	②④⑦
516526	**Curry Paste for Red Curry**	Pot	500 g	②④⑦
515826	**Curry Paste for Rendang**	Pot	500 g	⑦
476426	**Curry Paste for Tandoori**	Pot	500 g	⑦
517926	**Curry Paste for Tikka Massala**	Pot	500 g	⑦⑧
517026	**Curry Paste for Vindaloo**	Pot	500 g	⑩

Wok pastes

Art. no.	Article	Packaging	Contents	Allergens
002326	**Wok paste Bali**	Bottle	870 ml	①②⑥
018526	**Wok paste Sweet & Sour**	Bottle	870 ml	①⑥⑫
018426	**Wok paste Teriyaki**	Bottle	870 ml	①⑥⑪
015826	**Wok paste Vietnam**	Bottle	870 ml	①④⑥

Curry Sauces

Art. no.	Article	Packaging	Contents	Allergens
1025426	**Curry Sauce Massaman**	Bottle	870 ml	①⑥
1025526	**Curry Sauce Korma**	Bottle	870 ml	–
1025626	**Curry Sauce Green Curry**	Bottle	870 ml	–

Stir-fry Sauces

Art. no.	Article	Packaging	Contents	Allergens
1028126	**Stir-fry Sauce Sweet & Sour**	Bottle	870 ml	⑥
1028226	**Stir-fry Sauce Spicy Kecap**	Bottle	870 ml	⑥⑪
1028326	**Stir-fry Sauce Teriyaki**	Bottle	870 ml	⑥⑪⑫

Condiments

Art. no.	Article	Packaging	Contents	Allergens
1029926	**Pineapple Chutney**	Pot	400 g	–
1030026	**Pickled Tomatoes**	Pot	400 g	⑩
1030126	**Sambal Nam Prik Pao**	Pot	425 g	④⑥

Legend of allergens

- ① *Grains containing gluten*
- ② *Shellfish and crustaceans*
- ③ *Eggs*
- ④ *Fish*
- ⑤ *Peanuts*
- ⑥ *Soya*
- ⑦ *Milk (incl. lactose)*
- ⑧ *Nuts*
- ⑨ *Celery and celeriac*
- ⑩ *Mustard*
- ⑪ *Sesame seeds*
- ⑫ *Sulphur dioxide and sulphite*
- ⑬ *Lupin*
- ⑭ *Molluscs*

Kumar's
curries & bumbu's

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