



Kumar's

curries & bumbu's

Green Curry

Flavour description

A fiery Thai curry containing green chilli, galangal, krachai root, fresh turmeric, fish sauce and coconut milk. This dish derives its genuine flavour from the use of fresh turmeric. Delicious with chicken, white fish, beef or vegetables.

- Gluten free
- Contains no MSG, artificial flavours or colours
- Halal certified

Green Thai Chicken Curry

Ingredients

1000g Diced chicken thigh or fillet
500g Kumar's Green Curry paste
50g Vegetable oil

Method

- Stir-fry the diced chicken in the oil.
- Add the Green Curry paste and simmer gently over a low heat with the lid on.

Tips

Try replacing the diced chicken for meat, fish or tofu and add some finely chopped spring onions or Thai basil. If necessary, add some water to thin the sauce or coconut milk for a milder taste.



Inspirational menu ideas





Green Curry Caesar Salad



Green Curry Meatballs



Green Curry Pasta



Green Curry Burger

Kumar's Varieties



Article number	Article	Packaging	Contents
514626	Kumar's Green Curry	Pot	500 g
517826	Kumar's Besengek	Pot	500 g
517226	Kumar's Butter Chicken	Pot	500 g
516526	Kumar's Red Curry	Pot	500 g
515826	Kumar's Rendang	Pot	500 g
517026	Kumar's Vindaloo	Pot	500 g





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Red Curry

Flavour description

The combination of lemongrass, gula djawa (palm sugar) and fish sauce gives this Thai curry a fresh, sweet flavour. The curry is colourful and fiery thanks to the addition of red chilli peppers and is delicious with tiger prawns, fish, chicken or beef.

- **Gluten free**
- **Contains no MSG, artificial flavours or colours**
- **Halal certified**



Red Curry with Tiger Prawns

Ingredients

- 1000g Fresh tiger prawns (cleaned & de-veined)
- 500g Kumar's Red Curry paste
- 50g Vegetable oil
- 75g Water

Method

- Stir fry the prawns in the oil.
- Add the Red Curry paste and the water and simmer gently over a low heat until cooked to taste.

Tips

Try replacing the prawns with fish, meat or tofu and perhaps add some potato, finely chopped spring onions or Thai basil.



Inspirational menu ideas





Red Curry Bisque



Red Curry Muffin



Red Curry Tom Yum



Red Curry Pizza

Kumar's Varieties



Article number	Article	Packaging	Contents
516526	Kumar's Red Curry	Pot	500 g
517826	Kumar's Besengek	Pot	500 g
517226	Kumar's Butter Chicken	Pot	500 g
514626	Kumar's Green Curry	Pot	500 g
515826	Kumar's Rendang	Pot	500 g
517026	Kumar's Vindaloo	Pot	500 g





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Butter Chicken

Flavour description

A creamy Indian curry with cumin, fenugreek leaves, pure ghee and cashew nuts. A delicious, mild curry to combine with chicken or other types of meat.

- Gluten free
- Contains no MSG, artificial flavours or colours
- Halal certified



Butter Chicken

Ingredients

- 1000g diced chicken thigh or fillet
- 500 g Kumar's Butter Chicken paste
- 50 g Vegetable oil
- 100 g Water

Method

- Stir-fry the diced chicken in the oil.
- Add the Butter Chicken paste and the water and simmer gently with the lid on.

Tips

- Replace the diced chicken with a different types of meat. Try adding some finely chopped spring onion and diced tomatoes.
- In place of water, you can add coconut milk, yoghurt or cream, or a combination of both for a milder taste.
- Garnish the dish with fresh coriander.



Inspirational menu ideas





Butter Chicken Wrap



Butter Chicken Appetisers



Butter Chicken Salad



Butter Chicken Tortilla

Kumar's Varieties



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517226	Kumar's Butter Chicken	Pot	500 g
517826	Kumar's Besengek	Pot	500 g
514626	Kumar's Green Curry	Pot	500 g
516526	Kumar's Red Curry	Pot	500 g
515826	Kumar's Rendang	Pot	500 g
517026	Kumar's Vindaloo	Pot	500 g





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Vindaloo

Flavour description

An authentic hot Indian curry with a unique sweet and sour flavour containing a balanced blend of fresh tomatoes, onions, chillies and 14 different herbs and spices.

- **Gluten free**
- **Contains no MSG, artificial flavours or colours**
- **Halal certified**



Lamb Vindaloo

Ingredients

- 1000 g diced lamb neck or leg
- 500 g Kumar's Vindaloo paste
- 50 g Vegetable oil
- 200 g Water

Method

- Stir-fry the lamb in the oil.
- Add the Vindaloo paste and the water and simmer gently over a low heat with the lid on.

Tips

- Replace the lamb with chicken thighs or stewing beef. Try adding some finely chopped spring onion, tomatoes and diced potato before simmering.
- In place of water, you can add tinned tomatoes or a combination of both.
- Garnish the dish with fresh roughly chopped mint leaves.



Inspirational menu ideas





Vindaloo Sushi Rolls



Vindaloo Sandwich



Vindaloo Pie



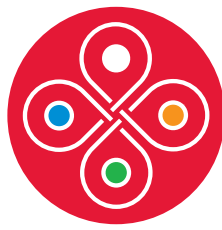
Vindaloo Stir-fry

Kumar's Varieties



Article number	Article	Packaging	Contents
517026	Kumar's Vindaloo	Pot	500 g
517826	Kumar's Besengek	Pot	500 g
517226	Kumar's Butter Chicken	Pot	500 g
514626	Kumar's Green Curry	Pot	500 g
516526	Kumar's Red Curry	Pot	500 g
515826	Kumar's Rendang	Pot	500 g





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Besengek

Flavour description

A Javanese bumbu with a sweet and sour, creamy flavour. Containing turmeric, lime leaves, coconut milk and gula djawa (palm sugar).

- Gluten free
- Contains no MSG, artificial flavours or colours
- Halal certified



Chicken Besengek

Ingredients

- 1000 g Diced chicken thigh or fillet
- 500 g Kumar's Besengek paste
- 50 g Vegetable oil

Method

- Stir-fry the chicken in the oil.
- Add the Besengek paste and simmer gently over a low heat with the lid on.

Tips

- Replace the chicken with beef and try adding some finely chopped spring onion.
- Garnish the dish with roughly chopped celery.



Inspirational menu ideas





Besengek Oysters



Besengek Cous-Cous



Besengek Paëlla



Besengek Soup

Kumar's Varieties



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Rendang

Flavour description This Indonesian bumbu with roasted coconut is made with many different herbs and spices, such as turmeric, lemongrass, nutmeg, cinnamon, cloves, cumin and coriander. A dish that provides a delicious and rich taste sensation.

- Gluten free
- Contains no MSG, artificial flavours or colours
- Halal certified



Beef Rendang

Ingredients

- 1000 g Diced tender beef steaks
- 500 g Kumar's Rendang paste
- 50 g Vegetable oil
- 200 g Water

Method

- Sear the diced beef in the oil over a high heat.
- Add the Kumar's Rendang paste and the water.
- Reduce the heat and whole simmer with the lid on until cooked to taste.
- The Rendang is ready when it has a dark colour and the sauce starts to thicken a little.

Tips

- Try replacing the diced beef with chicken thighs and adding coconut milk instead of water.
- Garnish with roasted, grated coconut or Seroendeng.



Inspirational menu ideas





Rendang Sea Bass



Rendang Stir-fry



Beef Rendang



Rendang Lasagne

Kumar's Varieties



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517826	Kumar's Besengek	Pot	500 g
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