

# **Spatchcock Tandoori** Chicken & **Bombay Potatoes**

#### **INGREDIENTS**

Whole Chicken (cut for spatchcock) 513781 Spice Mix Del Mondo Massala PURE 1112102 World Grill Indian Tandoori PURE **New Potatoes** 

463002 World Grill Indian Mystery PURE

#### **METHOD**

- Make incisions in the chicken breast & legs and season the whole bird with Spice Mix Del Mondo Massala PURE.
- Brush with World Grill Indian Tandoori PURE.
- Cut the new potatoes into wedges and mix with 5% World Grill Indian Mystery PURE.
- Lay the chicken on top of the potatoes.
- Oven cook at 180 °c Gas Mark 4 until a core temperature of 73 °c.

# Tandoori **Barnsley Lamb Chops**

#### **INGREDIENTS**

1kg Barnsley Lamb Chops 513781 Spice Mix Del Mondo Massala PURE 100g 1112102 World Grill Indian Tandoori PURE

#### **METHOD**

- Season the lamb chops with Spice Mix Del Mondo Massala PURE.
- Brush with World Grill Indian Tandoori PURE
- BBQ or oven cook.



# **Tandoori** Duck Breast, **Aubergine &** Mushroom Curry

#### **INGREDIENTS**

1kg Duck Breasts (Scored) 80g 1112102 World Grill Tandoori PURE 513781 Spice Mix Del Mondo Massala PURE 250g Mushrooms (Quartered) 250g Aubergine (Diced) 500g 116902 Yogurt and Garlic Sauce 50g 4630023 Worlds Grill Indian Mystery PURE

#### **METHOD**

- Pre-season the duck breasts with the Spice Mix Del Mondo Massala PURE and brush with the World Grill Tandoori PURE.
- Combine the mushrooms and aubergines with the Yogurt and Garlic Sauce and Worlds Grill Indian Mystery PURE
- Place the duck breast on the vegetable curry mix.
- Oven cook at 170 °c gas mark 3-4 for 20 minutes until the duck is cooked medium.

## Tandoori **Aubergine** Skewers

#### **INGREDIENTS**

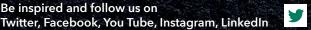
1kg Aubergines 513781 Spice Mix Del Mondo Massala PURE 50g 1112102 World Grill Indian Tandoori PURE Wooden Skewers

#### **METHOD**

- Cut the top off the aubergine and slice lengthways into wedges.
- Thread on to skewers and brush with World Grill Indian Tandoori PURE and a sprinkle of Spice Mix Del Mondo Massala PURE.
- BBQ or oven cook.

















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# Cajun Pork Shoulder Steaks

#### **INGREDIENTS**

1kg Pork Shoulder (cut into thin steaks) 412002 **Spice Mix Cajun (Blend) PURE** 100g 1112002 **World Grill Cajun Louisiana PURE** 

#### **METHOD**

- Season the pork steaks with a light dusting of Spice Mix Cajun (Blend) PURE, brush with the World Grill Cajun Louisiana PURE until completely covered.
- Garnish with fresh chillies, oregano and lime.
- BBQ or oven cook.

# Cajun Chicken & Sausage Skewers

#### **INGREDIENTS**

500g Diced Chicken Breast 500g Mini Spicy Sausage Padron Peppers or Diced Peppers 412002 **Spice Mix Cajun (Blend) PURE** 50g 1112002 **World Grill Cajun Louisiana PURE** 

#### **METHOD**

- Marinate the diced chicken breast in the World Grill Cajun Louisiana PURE with a light pre-season dusting of Spice Mix Cajun (Blend) PURE.
- Thread onto skewers with the spicy sausage and peppers.
- BBQ or oven cook.

# Cajun Turkey Koftas

#### **INGREDIENTS**

1kg Turkey Mince 150g 291103 **Cajun Schnitzel Mix** 50g 412002 **Spice Mix Cajun (Blend) PURE** 1112002 **World Grill Cajun Louisiana PURE** 

#### **METHOD**

- Combine the turkey mince with the Cajun Schnitzel Mix and Spice Mix Cajun (Blend) PURE.
- Shape onto sticks and brush with World Grill Cajun Louisiana PURE.
- · Garnish with fresh oregano and sliced chillies.
- BBQ or oven cook.



### Spicy Cajun Green Beans

#### **INGREDIENTS**

1kg Green Beans (Trimmed)
200g White Onions (Sliced)
5 Finger Chillies (Sliced)
250g Bacon or Gammon Trim
412002 Spice Mix Cajun (Blend) PURE
100g 1112002 World Grill Cajun Louisiana PURE

#### METHOD

- In a bowl season the vegetables and bacon with a light dusting of Spice Mix Cajun (Blend) PURE, add the World Grill Cajun Louisiana PURE and continue to mix until everything is coated evenly.
- Stir fry to soften the vegetables and cook the bacon.



Enjoy great taste



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