



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 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 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 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