

HOTAL PARA DISE

பாரடைஸ்



SRI LANKAN SPRING SUPPER

Butternut squash, green kale & raw green mango patty empanadas, tamarind mayo

Black pepper pulled pork shoulder, kithul and elderflower caramel

Aubergine and jaggery moju

Northern turmeric dahl, tempered onion & black mustard seeds

Burnt pork crackling coconut pol sambol

Smoked coconut yoghurt

Green tea and jasmine cucumber, chilli capsicum, Spanish black & daikon radish pickles

Roast paan bread, seeni sambol butter

Muthu Samba rice

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Arrack, cinnamon & coconut kiri-bath rice pudding, candied pistachios

Fresh Sri Lankan ginger beer

dishpatch

Sri Lankan Spring Supper

by Hōtal Paradise

 **35 minutes**

 **Serves 2**

In the Box

- ① Moju
- ② Muthu samba rice
- ③ Empanadas
- ④ Tamarind mayo
- ⑤ Pulled pork
- ⑥ Dahl
- ⑦ Mustard seeds
- ⑧ Paan Bread
- ⑨ Seeni sambol butter
- ⑩ Cucumber pickles
- ⑪ Black & white radish pickles
- ⑫ Banana leaf
- ⑬ Kithul & elderflower caramel
- ⑭ Pork crackling pol sambol
- ⑮ Curry leaves
- ⑯ Coconut yoghurt
- ⑰ Ginger beer
- ⑱ Arrack rice pudding
- ⑲ Candied pistachios

A fiery, modern riff on the traditional Dutch-Burgher Lamprais.

Give the instructions a read through to familiarise yourself with the process before you start.

Remove aubergine moju ① and seeni sambol butter ⑨ from the fridge to allow to come to room temperature.

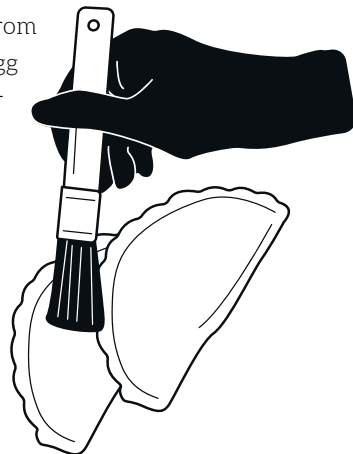
Starter & Main

Preheat oven to 200°C/180°C fan.

1. Place rice ② into a sieve and wash thoroughly with warm water under the tap. Drain and set aside.

2. Fill a pan with 300ml of cold water and bring to the boil. Add the rice and cook for 15-20 minutes with the lid on.

3. Remove empanadas ③ from their packaging. Whisk an egg with a fork and brush it over the pastry to make it turn crispy and golden in the oven (optional). Place on a baking tray in the oven for 8 minutes. Serve with tamarind mayo ④ to start.



4. When you are ready for your main course, empty the pork ⑤ into a saucepan and place over a medium heat. Add 20ml of water to loosen the meat. Cook for 10-15 minutes, stirring occasionally.

5. Empty the dahl ⑥ into a small saucepan, add a splash of water and warm over a medium heat for 5-7 minutes. Halfway through, add the onion and black mustard seed temper ⑦ and stir to combine.

6. Place the paan bread ⑧ under the grill and lightly toast on both sides. Cut into slices and plate with the seeni sambol butter ⑨.

7. The aubergine moju can either be enjoyed at room temperature or heated in the microwave for 90 seconds according to preference.

8. Combine the cucumber pickles ⑩ and Spanish black & daikon pickles ⑪ in a small serving bowl.

9. Plate the pulled pork on top of the banana leaf ⑫ and drizzle over the caramel ⑬. Serve with the paan, rice, aubergine moju, pol sambol ⑭, pickles, dahl, crispy curry leaves ⑮ and smoked coconut yoghurt ⑯.

10. Shake the ginger beer ⑰ bottle and pour into an ice-filled rocks glass and enjoy with your meal.

Dessert

1. Empty the rice pudding ⑱ into a small saucepan and add a dash of water or milk to loosen. Warm over a medium-low heat for 5-7 minutes. Alternatively, transfer to a microwaveable bowl, add a dash of water or milk and microwave on a high heat for 90 seconds.

2. Sprinkle with candied pistachios ⑲ to finish.

That's it, sit down and tuck in! Don't forget to share your creation with @thedishpatch @paradisesso

Scan the QR code overleaf to see how the Paradise team cook their kit.

HOTAL PARADISE

பாரடைஸ்
சைக்கிள்

DIAL 1-800-HOTALPARADISE

Scan this code to see how we cook our kit



SOUND: ON

Scan this code to listen to our latest island
vibes release from Radio Paradise on Spotify



Ingredients

Butternut squash empanadas: butternut squash, green kale, raw green mango, onion, curry leaves, pandan leaf, **mustard**, cumin, coriander, chilli, fennel seeds, turmeric, salt, black pepper, plain flour (**gluten**), **eggs**, butter (**dairy**), sugar, baking powder

Tamarind mayo: **egg**, water, sugar, tamarind paste, coconut vinegar (**sulphites**), garlic, **mustard**, vegetable oil, tomato, chilli powder, fennel seed

Black pepper pulled pork shoulder: Blythbrough pork shoulder (sourced by Flock & Herd from Jimmy and Alistair Butler in Halesworth), **soy** sauce, **sesame** oil, kithul treacle, goraka paste, curry leaf, pandan leaf, green chilli, coconut vinegar (**sulphites**), Jaffna spices (chilli, coriander, dill seed, pepper, cumin seed, fennel seed, rice, saffron, cardamom, cloves, curry leaves), kashmir chilli powder, chilli powder, garlic, ginger, tomato, salt, black salt, black pepper

Kithul and elderflower caramel: kithul jaggery, elderflower pressé

Aubergine and jaggery moju: red onion, banana chilli, curry leaves, pandan leaf, green chilli, **mustard** paste, coconut vinegar (**sulphites**), kithul jaggery, cardamom, cloves, cinnamon, garlic, ginger, black pepper, salt

Northern turmeric dahl: **mustard** seeds, coconut milk powder, pandan leaves, curry leaves, red onion, curry powder, coriander powder, cumin powder, turmeric powder, salt, green chilli, garlic, ginger, water

Tempered onion and black mustard seeds: garlic, **mustard** seeds, curry leaves, pandan, dry whole chillies, coconut oil, rapeseed oil

Roast Paan: wheat flour (**gluten**), water, salt, yeast, margarine, **soya** oil

Seeni sambol butter: butter (**dairy**), onion, coconut vinegar (**sulphites**), sugar, chilli powder, pandan leaves, curry leaves, cardamom, cinnamon, cloves, salt

Green tea and jasmine cucumber chilli capsicum pickles: Sri Lankan cucumber, Sri Lankan chilli capsicum, sugar, coconut vinegar (**sulphites**), green tea with jasmine, salt

Spanish black and Daikon white pickles: Spanish black radish, white Daikon radish, sugar, coconut vinegar (**sulphites**), green tea with jasmine, salt

Smoked coconut yogurt: organic coconut yogurt

Burnt pork crackling coconut pol sambol: fresh coconut, **mustard** seeds, curry leaves, pandan leaf, coconut oil, dry chillies, chilli powder, crushed chillies, pork skin crackling, black pepper, salt

Arrack cinnamon and coconut rice pudding: Sri Lankan white raw rice, coconut milk, cinnamon powder, cardamom powder, Ceylon arrack (**sulphites**)

Candied pistachios: nutmeg, arrack, kithul treacle, pistachio (**nuts**), sugar

Fresh Sri Lankan Ginger beer: Sri Lankan ginger, sugar, lime juice, water

Muthu Samba Rice

Curry Leaf Garnish

Allergens - Mustard, gluten, egg, dairy, sulphites, soy, sesame, and tree nuts.

May contain traces of nuts.

Storage - Transfer all components to fridge as soon as received.

Ensure all chilled items are cold on arrival, do not eat if warm

Same time next week? Browse the rest of our menus at dishpatch.co.uk