

# GUNPOWDER

## INDIAN SUMMER BBQ

Kerala beef pepper sirloin

Wild garlic hariyali chicken kebab

Grilled Hispi cabbage, mountain chilli  
and garlic dressing

Chickpea and kidney bean salad

Pav silk buns

Mint and yoghurt dip

Chilli and fennel chutney

40FT DISCO PILS 4.8%

dishpatch

# Indian Summer BBQ Gathering

## by Gunpowder

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 **45 minutes**

 **Serves 2**

### In the Box

- ① Wild garlic haryali chicken
- ② Kerala steak
- ③ Chickpea salad
- ④ Hispi cabbage
- ⑤ Pav silk bun
- ⑥ Mountain chilli & garlic dressing
- ⑦ Roasted cumin & orange dressing
- ⑧ Mint & yogurt dip
- ⑨ Chilli & ennel chutney
- ⑩ Disco Pils

Gunpowder has provided BBQ instructions however we all know the British weather so please refer to the oven instructions if needed.

### BBQ tips

1. Fire up charcoal or briquettes. When the coals are flame free they are ready. Divide them and arrange them into a two-zone fire, with a medium and hot area. Arrange the grill over the charcoal.
2. You can cover half the grill with aluminium foil. This area could be your medium heat area.
3. Make yourself a small bowl of butter and olive oil mix to drizzle on your meat before serving.
4. If you have a large BBQ feel free to cook all the meats in the order listed below.
5. If you have a smaller BBQ feel free to preheat the oven to 60°C/40°C fan and place the chicken when cooked to keep warm.
6. If there is a flare-up, move the meats to the cooler side until the flames subside.

### BBQ

Remove chicken ① and steak ② from the fridge to bring to room temperature. Pour chickpea salad ③ into a bowl.

1. Sear the chicken on the hot side of the grill, directly over the coals. Make sure to flip the chicken so you get a nice brown colour on all sides of the meat. Once browned, move the chicken over to the cooler side of the grill to finish cooking, roughly 15-20 minutes per side.

2. Grill the hispi cabbage ④ for 5-7 minutes on each side until nicely charred.

3. Sear the steak on the hot side of the grill, directly over the coals. Steaks will take roughly 2-3 minutes per side, for medium.

4. Slice the buns ⑤ down the middle and butter liberally. Place them onto the grill for 1 min on each side until browned.

### Oven - Preheat oven to 220°C/200°C fan.

Remove chicken ① and steak ② from the fridge to bring to room temperature. Pour chickpea salad ③ into a bowl.

1. Place the chicken in an oven tray and drizzle with some oil to help the skin crisp up for 35-40 minutes until cooked through.
2. Sear the hispi cabbage ④ in a hot frying pan with plenty of oil until golden. We recommend doing this 2 or 3 pieces at a time. Transfer to the oven for 10 minutes until soft all the way through.
3. Sear the steaks in a separate hot frying pan. You will need to do this in rounds. Cook for 2-3 mins on each side, for medium.
4. Slice the buns ⑤ down the middle and butter liberally. Before you turn off the oven, place them inside for 5 mins until lightly toasted.

### Plating up (same for BBQ & oven)

1. Place the hispi cabbage on a platter and spoon the mountain chilli dressing over the top ⑥.
2. Dress and toss the chickpea & potato salad with the dressing ⑦.
3. Put the mint & yoghurt dip ⑧ and the chutney ⑨ into small bowls and serve alongside the meal.
4. Place the meats & buns onto platters and put in the middle of the table.
5. Enjoy the Disco Pils ⑩ with the meal.

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



## Ingredients

Kerala steak: sirlion, onion, vegetable oil, ginger, green chilli, black pepper, coriander powder, jeera powder, turmeric powder, chilli powder

Wild garlic haryali chicken kebab: wild garlic leaves, ginger, coriander, yogurt (**dairy**), lemon dressing, salt

Chickpea & kidney bean: white chickpeas, mix peppers diced, dressed kidney beans

Roasted cumin and orange dressing: roasted cumin seeds, orange juice, honey, chilli powder, olive oil, dry mango powder

Mountain chilli and garlic dressing: **sesame** seeds (black & white), mountain chillies, garlic, ginger, red onion, **mustard** oil, lemon dressing, sugar, salt, turmeric powder

Pav silk bun: wheat flour (**gluten**), sugar, **eggs**, salt, milk powder (**dairy**), butter (**dairy**), yeast

Mint & Yogurt dip: greek yogurt (**dairy**), modified maize starch, mint, salt, vinegar (**sulphites**), sugar

Chilli & Fennel chutney: hot red chillies, sugar, fennel, water, E260, E1422

Hispi cabbage

**Allergens** - dairy, gluten, mustard, egg, sesame and sulphites  
May contain traces of nuts.

**Storage** - Keep the pav silk buns in a cool, dry place and transfer all other components to fridge as soon as received  
Ensure all chilled items are cold on arrival, do not eat if warm.

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