DISHPATCH

SRI LANKAN KOTHU ROTI

By Hoppers



WELCOME TO HOPPERS' KOTHU ROTI

HOW IT WORKS

1. Find your dishes in the booklet
2. Lay them out in order of cooking time
3. Get cooking – follow the instructions, working from longest to shortest cooking time

ABOUT HOPPERS

Hoppers was founded by Karan Gokani and the Sethi siblings, the restaurateurs behind Gymkhana and Trishna. After opening in Soho in 2015, it quickly gained widespread acclaim, with visitors prepared to queue for hours to sample its vibrant Sri Lankan and South Asian–inspired dishes. These include the restaurant's namesake – a crispy, bowl-shaped pancake made from fermented rice and coconut milk – as well as other Sri Lankan street-food classics, fiery curries and more. A cult favourite, Hoppers went on to win a Michelin Bib Gourmand in 2016 before opening two more sites, in Marylebone and Kings Cross. In 2020, the restaurant set up Cash & Kari – an online store inspired by the corner shops of Sri Lanka and South India, selling house-made spice mixes and snacks, own-brew beers and more.

CHICKEN KOTHU ROTI



COOKING TIME:
15 MINUTES

SERVES 2

IN THE BOX

(1) Red onions
(2) Mixed vegetables
(3) Chopped roti
(4) Eggs
(5) Chicken curry
(6) Spring onions
(7) Coriander
Gravy
Yoghurt
Chilli paste

COOKING INSTRUCTIONS

1. Pour 1 tbsp rapeseed or vegetable oil into a frying pan and place over a medium-high heat. Once hot, add the red onions (1) and fry for 2 minutes.
2. Stir in the mixed vegetables (2) and cook for 2 more minutes.
3. Mix in the chopped roti (3) and cook for 3 minutes.
4. Crack the eggs (4) into a bowl and whisk until fluffy. Move the vegetables and roti to the sides of the pan and pour 1 tbsp oil into the gap. Pour the eggs over the oil and mix well with a wooden spoon until the eggs are scrambled and fully cooked, then mix with the rest of the ingredients in the pan.
5. Stir through the chicken curry (5) and cook for a further 3 minutes.
6. Finally, take the pan off the heat and stir through two-thirds of the spring onions (6).
7. Transfer to a serving bowl and garnish with the rest of the spring onions and the coriander (7).
8. Serve the kothu roti alongside the gravy, yoghurt and chilli paste.

SEAFOOD KOTHU ROTI



COOKING TIME:
15 MINUTES

SERVES 2

IN THE BOX

(1) Red onions
(2) Mixed vegetables
(3) Chopped roti
(4) Marinated prawns
(5) Marinated squid
(6) Crab kari
(7) Spring onions
(8) Coriander
Gravy
Yoghurt
Chilli paste

COOKING INSTRUCTIONS

1. Pour 1 tbsp rapeseed or vegetable oil into a frying pan and place over a medium-high heat. Once hot, add the red onions (1) and fry for 2 minutes.
2. Stir in the mixed vegetables (2) and cook for 2 more minutes.
3. Mix in the chopped roti (3) and cook for 3 minutes.
4. Move the vegetables and roti to the sides of the pan and pour 1 tbsp oil into the gap. Tip in the marinated prawns (4) and marinated squid (5) and stir-fry for 2 minutes, then mix with the rest of the ingredients in the pan.
5. Stir through the crab kari (6) and cook for 4 minutes.
6. Finally, take the pan off the heat and stir through two-thirds of the spring onions (7).
7. Transfer to a serving bowl and garnish with the rest of the spring onions and the coriander (8).
8. Serve the kothu roti alongside the gravy, yoghurt and chilli paste.

JACKFRUIT KOTHU ROTI



COOKING TIME: 15 MINUTES

SERVES 2

IN THE BOX

(1) Red onions
(2) Mixed vegetables
(3) Chopped roti
(4) Jackfruit curry
(5) Spring onions
(6) Coriander
Gravy
Yoghurt
Chilli paste

COOKING INSTRUCTIONS

1. Pour 1 tbsp rapeseed or vegetable oil into a frying pan and place over a medium-high heat. Once hot, add the red onions (1) and fry for 2 minutes.
2. Stir in the mixed vegetables (2) and cook for 2 more minutes.
3. Mix in the chopped roti (3) and cook for 3 minutes.
4. Stir through the jackfruit curry (4) and cook for a further 4 minutes.
5. Finally, take the pan off the heat and stir through two-thirds of the spring onions (5).
6. Transfer to a serving bowl and garnish with the rest of the spring onions and the coriander (6).
7. Serve the kothu roti alongside the gravy, yoghurt and chilli paste.

ADD-ONS



JAFFNA MIX

Ready to eat

Empty the jaffna mix into a bowl and feel free to snack on it while preparing your meal.



CURRY LEAF PEANUTS

Ready to eat

Empty the peanuts into a bowl and feel free to snack on them while preparing your meal.



BANANA CHIPS

Ready to eat

Empty the banana chips into a bowl and feel free to snack on them while preparing your meal.

ADD-ONS



MUTTON ROLLS

Cooking time: 15 minutes

Preheat the oven to 200°C/180°C fan.

1. Lay the mutton rolls (1) on a baking tray and place in the oven for 15 minutes, turning halfway through.

2. Serve the rolls alongside the spiced ketchup (2).



VEGETABLE ROLLS

Cooking time: 15 minutes

Preheat the oven to 200°C/180°C fan.

1. 1. Lay the vegetable rolls (1) on a baking tray and place in the oven for 15 minutes, turning halfway through.

2. Serve the rolls alongside the spiced ketchup (2).

DESSERT



CHOCOLATE BISCUIT PUDDING

Ready to eat

Place the pudding in a serving bowl and enjoy.

DRINKS



HOPPERS X SALT BREWERY TODDY ALE

Unpasteurised Sri Lankan pale ale with tons of juicy hops, finished with coconut for a smooth mouth-feel (4.8% vol.).



HOPPERS X CAMDEN TOWN BREWERY TROPICAL LAGER

A collaboration lager fresh from the North London brewery. Citrusy and crisp (4.4% vol.).



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GOT A QUESTION?

Email us at hello@dishpatch.co.uk

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**. Made in a kitchen that handles all 14 allergens, including nuts

STORAGE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival; do not eat if warm.**

CONSUME BEFORE

The Monday after delivery. See date on the sticker inside the box's lid.

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INGREDIENTS

Chicken kothu roti: Red onions. Mixed vegetables: carrot, hispi cabbage, spring greens, spring onions, coriander, Indian onion. Chopped roti: **wheat** flour, salt, sugar, rapeseed oil. **Eggs.** Chicken curry: chicken, white onion, garlic, ginger, cardamom, cinnamon, chilli powder, tamarind, tomato paste, green chilli, cloves, curry powder, coconut milk, turmeric, pandan leaf, salt, rapeseed oil, lemongrass. Spring onions. Coriander. Seafood kothu roti: Red onions. Mixed vegetables: carrot, hispi cabbage, spring greens, spring onions, coriander, Indian onion. Chopped roti: **wheat** flour, salt, sugar, rapeseed oil. Marinated prawns: prawns **(crustaceans)**, Kashmiri chilli powder, turmeric, salt. Marinated squid: squid **(molluscs)**, Kashmiri chilli powder, turmeric, salt. Crab kari: crab meat **(crustaceans)**, onion, garlic, curry leaf, green chilli, pandan leaf, goraka, chilli powder, turmeric, cloves, fenugreek, fennel, cumin, coriander, cinnamon, cloves, cardamom, coconut milk, salt, rapeseed oil. Spring onions. Coriander. Jackfruit kothu roti: Red onions. Mixed vegetables: carrot, hispi cabbage, spring greens, spring onions, coriander, Indian onion. Chopped roti: **wheat** flour, salt, sugar, rapeseed oil. Jackfruit curry: tender jackfruit, onion, garlic, curry leaf, green chilli, pandan leaf, goraka, Kashmiri chilli powder, turmeric, veg curry powder, coconut cream, salt, oil. Spring onions. Coriander. Gravy: white onion, garlic, curry leaves, pandan leaves, vegetable curry powder, turmeric, kashmir chilli powder, **mustard** seeds, fenugreek, tomato, rapeseed oil, coconut powder, cinnamon. Yoghurt: Greek yoghurt **(milk)**, ginger, **mustard** seeds, hing, sugar, salt, rapeseed oil. Chilli paste: chilli flakes, garlic, ginger, salt, soy sauce (**soybeans**, **wheat** flour). Jaffna mix: curry leaf, daria dhal, lemongrass, pandan leaf, asafoetida, chilli powder, chickpeas, garlic, rice flakes, salt, rapeseed oil, gram flour, turmeric, rice flour. Curry leaf peanuts: **peanuts**, curry leaf, pandan leaf, ginger, garlic, lemongrass, asafoetida, chilli flakes, pepper, salt, sugar, chilli powder. Banana chips: banana, turmeric, salt. Mutton rolls: mutton, ginger, garlic, white onion, chilli powder, tomato paste, lemongrass, pandan leaf, curry powder, turmeric, pepper, garam masala, potato, spring roll sheet (**wheat** flour), panko breadcrumbs (**wheat** flour). Spiced ketchup: ginger, garlic, green chilli, tomato paste, tomato ketchup, **mustard** seeds, curry leaf, salt, coconut vinegar, chilli powder. Vegetable rolls: carrot, hispi cabbage, spring onions, leeks, white onion, garlic, cinnamon, cardamom, curry powder, chilli powder, turmeric, rapeseed oil, salt, sweet potato, spring roll sheet (**wheat** flour), panko breadcrumbs (**wheat** flour). Chocolate biscuit pudding: chocolate (**milk**, **soybeans**), cocoa powder, flour (**wheat** flour, calcium, iron, niacin, thiamin), sugar, sunflower oil, glucose-fructose syrup, **barley malt** extract, raising agents: sodium bicarbonate; ammonium bicarbonate, salt, cashews **(tree nuts)**, sugar, coconut milk powder, cornflour, vanilla, **milk**. Hoppers x Salt Brewery Toddy Ale: water, malted **barley**, **oats**, hops, coconut, yeast. Hoppers x Camden Town Brewery Tropical Lager: water, malted **barley**, malted **wheat**, **hops**, yeast, lemon peel, green mango powder.

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