

DISHPATCH

SRI LANKAN
KARI FEAST

by Hoppers



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Banana chips
Veg rolls, Lankan ketchup

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Breadfruit kari
Aubergine salad
String hoppers
Pol sambol

—

Mango tapioca pudding

COOKING TIME:

20 MINUTES

SERVES 2

IN THE BOX

- (1) Vegetable rolls
- (2) String hopsers
- (3) Roasted aubergine
- (4) Salad mix
- (5) Banana chips
- (6) Breadfruit kari
- (7) Lankan ketchup
- (8) Dressing
- (9) Pol sambol
- (10) Mango tapioca pudding

COOKING INSTRUCTIONS

Remove all of the components from the fridge and bring up to room temperature.

Preheat the oven to 200°C/180°C fan.

1. Line a baking tray with baking paper, place the vegetable rolls (1) on the paper and set to the side.
2. You'll need a steamer to cook the string hopsers (2) – fill it with water and bring it to a boil. If you don't have a steamer, you can make do by sitting a colander in a lidded saucepan filled with water and bringing it to a boil. The colander should not touch the water.
3. Place the roasted aubergine (3) and salad mix (4) in a serving bowl, toss together and set aside.
4. Empty the banana chips (5) into a bowl – feel free to snack on them while preparing your meal.

MAINS

1. Place the vegetable rolls into the oven for 15 minutes, flipping halfway through.
 2. While the rolls are in the oven, tip the breadfruit kari (6) into a medium saucepan over a medium heat. Warm for 8–10 minutes, stirring occasionally until hot through.
 3. When the breadfruit kari has 3 minutes left, place the string hopsers (2), still in their baking paper, in the steamer basket or colander. Pop the lid on and steam for 1–2 minutes.
 4. Serve the vegetable rolls on a plate alongside the Lankan ketchup (7).
 5. Pour the dressing (8) over the roasted aubergine salad and place in the middle of the table.
 6. Using a large spoon, divide the breadfruit kari between two serving bowls and place the string hopsers onto a serving plate. Serve the kari alongside the string hopsers, roasted aubergine salad, vegetable rolls and pol sambol (9).
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"Breadfruit isn't a common ingredient here but it's hugely popular in Sri Lanka. We wanted to champion this lesser-known cousin of the jackfruit in our menu. It's a meaty, starchy fruit so it's great for taking on all the flavours in the curry" - Karan Gokani, Hoppers director

DESSERTS

1. Use a spoon to divide the mango tapioca pudding (10) between two serving bowls. Tuck in and enjoy!









STORAGE

Store the banana chips in a cool, dry place. Transfer all other components to the fridge as soon as received. Ensure all chilled items are cold on arrival; do not eat if warm.

CONSUME BEFORE

The end of the date on the sticker inside the box's lid. Do not exceed the use-by date.

GOT A QUESTION?

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INGREDIENTS

Vegetable rolls: carrot, hispi cabbage, spring onion, leek, white onion, garlic, cinnamon, cardamom, curry powder, chilli powder, turmeric, rapeseed oil, salt, sweet potato, spring roll sheet (**wheat flour**), panko bread crumbs (**wheat flour**). String hoppers: rice flour, salt, water. Roasted aubergine: aubergine, turmeric powder, salt, rapeseed oil. Salad mix: onion, banana chilli, coriander, green chilli. Banana chips: banana, turmeric, salt. Breadfruit kari: breadfruit, onion, garlic, pandan leaves, curry leaves, dried red chilli, **mustard seeds**, fenugreek, cinnamon stick, curry powder, turmeric powder, goraka, coconut milk. Lankan ketchup: ginger, garlic, green chilli, tomato ketchup (colours: E102, E122), **mustard seeds**, curry leaves, salt, coconut vinegar, chilli powder. Dressing: **mustard cream**, tamarind, coconut vinegar, salt, pepper, rapeseed oil. Pol sambol: coconut, onion, chilli flakes, chilli powder, pepper powder, salt, lime juice. Mango tapioca pudding: sago, coconut milk, cardamom, cloves, cinnamon, sugar, salt, mango pulp, agar agar, cashews (**tree nuts**).

ALLERGENS

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