



**STARTER: RICE PAPER SPRING ROLLS WITH ATCHAAR DIP**

**MAIN: CHICKEN AND PRAWN GREEN CURRY WITH STICKY BASMATI RICE**

**DESSERT: LEMONGRASS FALOODA**

### STARTER: RICE PAPER SPRING ROLLS WITH ATCHAAR DIP

#### Ingredients

4 sheets rice paper  
1/4 cup hot water

#### FILLING:

1 carrot, julienned (fine strips)  
1 small yellow pepper, julienned  
1 small red pepper, julienned  
3 mange tout, blanched and julienned  
1/4 cup peanuts, crushed  
zest and juice of 1 small lime

#### DIPPING SAUCE:

1/2 cup mango atchaar, seeds removed  
2 tbsp fish sauce  
juice of 1 lime  
1 tbsp sugar  
1 clove garlic  
1/3 cup water

#### Method

- Mix all the filling ingredients in a bowl and set aside.
- Puree all dipping the ingredients in a blender.
- Place one sheet of rice paper on a flat surface, with the shorter side at the bottom. Spoon 1/4 of the filling mixture onto the middle edge closest to you, and roll away from you while tucking in the filling. At the middle of the length of the rice paper, fold in the sides and continue rolling. Seal the edges with hot water.
- Plate 1 spring roll and garnish the plate as desired with the dipping sauce, lime zest, yellow pepper curls and dhanial leaves

### MAIN: CHICKEN AND PRAWN GREEN CURRY WITH STICKY BASMATI RICE

#### Ingredients:

500g chicken breasts, cut into bite-size pieces  
500 prawn meat, shelled and deveined  
1 red pepper, deseeded and chopped  
1 green pepper, deseeded and chopped  
4 whole lime leaves  
1 cup fresh basil leaves  
3 tbsp oil  
1 tbsp butter

#### SAUCE:

1 tin coconut milk  
2 green chillis  
1 small onion, roughly chopped  
3 cloves garlic  
1 tbsp ginger  
1 tsp ground coriander  
3 tbsp fish sauce  
1 tsp soy sauce  
1 cup fresh dhanial with stems, roughly chopped  
1 tsp sugar  
1 tbsp fresh lime juice

#### RICE:

1 cup basmati rice, washed and drained  
1/2 tsp ground turmeric  
1 tsp poppy seeds  
salt to taste

#### Method

- Fry chicken in oil and butter until browned, while pureeing sauce ingredients, except lime leaves, in blender.
- Pour sauce over chicken, stir, cover, and allow to simmer on very low heat for 45 minutes, adding water as required to maintain a gravy consistency.
- Cook rice, with turmeric powder and salt, according to package instructions. Add more water to rice and over-cook until sticky. Mix in poppy seeds.
- After 45 minutes of cooking curry, add prawns and peppers, and cook for a further 15 minutes, until prawns are pink. Switch off heat and mix basil leaves into curry, without breaking leaves.
- In a hot & deep plate, mould rice off-centre, ladle in curry and garnish as desired with fresh dhanial, coconut shavings and red pepper curls.

### DESSERT: LEMONGRASS FALOODA

#### Ingredients

1.2L coconut milk, chilled  
2 stalks lemongrass, outer leaves and bulb removed, chopped and steamed  
60g sugar  
60g falooda sev or chinese noodles, boiled in water for about 20 minutes and roughly chopped  
50ml rose water  
2 tbsp falooda or takmaria seeds, soaked in water for 1 hour

#### Method

- Puree half the coconut milk with the lemongrass and sugar in a blender.
- Pour into a jug, mixing in the rest of the coconut milk, and stir in the noodles, seeds and rose water.
- Pour into glasses and garnish with a lemongrass stalk and rose syrup. Serve with a dessert spoon.