

GALBANI MOZZARELLA PAKORA WITH
COCONUT & MANGO CURRY SAUCE

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

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Chef Gary Parsons

Ingredients

SERVES 4PORTIONS

HS690 Harvey & Brockless Kitchen	300g
Coconut & Mango Curry Dip	
IT041 Galbini Mozzarella Ball	125g
White onion	2 large onions
Red chilli	1 large chilli
Garlic	2 cloves
Fresh ginger	10g
Fresh coriander	10g
Chickpea flour	100g
Rice flour	20g
Garam masla	10g
Curry powder	15g
Cumin	5g
Smoked paprika	5g
Fenugreek leaves	2g
Nigella seeds	2g
Salt	5g
Water	50ml



GALBANI MOZZERELLA PAKORA

with Harvey & Brockless Kitchen coconut and mango curry sauce

Method

1. Begin by making the pakora. In a mixing bowl, combine gram flour, rice flour, all the spices, fresh coriander, nigella seeds, salt, grated ginger, grated garlic, chilli and white onions.
2. Scrunch the mix with your hands, then add water as needed until the consistency is wet and comes together.
3. Cut the Galbani mozzarella ball into small cubes.
4. Take a spoonful of the onion and batter mixture and place the small cubes of mozzarella in the centre. Cover the cheese with the batter.
5. Heat oil in a pan, carefully place pakoras into the oil, turning them occasionally and cook until they are golden brown. Once golden, remove the pakoras from the oil and place them on a paper towel to absorb excess oil.
6. Heat the coconut and mango curry dip in a pan to warm through, then spoon into a bowl. Place the pakoras in the centre and garnish with coriander.

Galbani Mozzarella ball

Loved for its fresh and delicate milky taste, Galbani Mozzarella has been the number one choice for Italian families for years. Traditionally eaten with tomatoes and basil as a 'Caprese' salad, our classic mozzarella is the perfect partner for all your Italian dishes, both cold and hot.

Harvey and Brockless Kitchen Coconut & Mango Curry Dip

This totally tropical sauce is made with egg free mayo, mango purée, and coconut milk with a pinch of curry powder and turmeric.
