

DISHOOM

VEGETARIAN SUMMER BBQ BOX

A joyful tumble of
vegetarian grills for
most-pleasing
summertime meals.

IN THIS BOX

Soya Chaap & Pineapple Tikka

Paneer Tikka

Sweetcorn

Salted butter

Deggi Mirch

Kabab Masala

Two limes

Skewers

Please note:— Enjoy within two days of receipt.

GET YOUR EQUIPMENT READY TO GO

IF YOU'RE BARBECUING

- ❖ Bowls or trays
- ❖ A barbecue rack
- ❖ A large baking tray
- ❖ Plenty of foil
- ❖ Oven gloves
- ❖ Heat resistant tongs

BARBECUE TIPS

1. For coal and wood-fired barbecues, light the fire at least 20 minutes before you start cooking. Allow the fire to die down to glowing hot embers. For gas barbecues, light the gas and allow the grill to come up to the required temperature.
2. Remove the grills from their pouches and place into bowls or onto a tray – this makes transferring them to the barbecue easier.
3. Once barbecuing, if the food starts to burn quickly, move the rack further away from the heat to adjust the temperature.
4. Have a large baking tray and foil ready to keep the grills warm.

RECYCLING

All packaging can be placed into household recycling, except for clear pouches and stuffing of the insulated liner, which should be disposed of in the bin.

Allergens:— Although utmost care is taken, we cannot guarantee that dishes are allergen-free. For information on this kit, please visit dishoom.com/allergen-guide

IF YOU'RE GRILLING

- ❖ A grill rack
- ❖ 2 x large baking trays
- ❖ Plenty of foil, to line
- ❖ Oven gloves
- ❖ Tongs

TO SERVE, YOU'LL NEED

- ❖ Serving plates and platters for the grills
- ❖ A bowl for the Kachumber
- ❖ A dipping bowl for the chutney

Remove everything from the fridge 45 minutes before you wish to eat.

DISHOOM STORE



If you enjoyed this kit, you might also delight in other favourites from the Dishoom Store such as our range of Dishoom Crockery and the Dishoom House Chai, all of which can be found at store.dishoom.com

METHOD

Dishoom Summer BBQ Boxes are suitable for cooking on a barbecue, an outdoor pizza oven or indoors, under the grill. The latter might require a little dedication and tray-juggling, but will be worth the effort.

FIRST, PREPARE THE BUTTER BHUTTA

- ❖ Bring a pan of salted water to the boil. Add the corn cobs and cook for 3 minutes. Drain, then pat dry.
- ❖ Using a heavy-duty knife, carefully chop each corn cob in two. Coat the corn in melted butter.
- ❖ Mix together the chilli powder and sea salt (from your pantry). Cut one lime in half, then into wedges (reserving the second for later use). Dip into the chilli-salt mix, set aside.

IF YOU'RE BARBECUING

1. Pierce the Soya Chaap & Pineapple Tikka onto the skewers.
2. Once your coals are hot and glowing, cook your grills until caramelised and lightly charred, turning occasionally. Grill the corn until nicely charred all over, turning and basting with melted butter every 2-3 minutes.
3. When ready to serve, rub the spice-dipped lime wedges over the corn and transfer to a serving plate with the remaining chilli-salt mix.
4. Sprinkle ½ tsp of Kabab Masala over the Paneer Tikka.
5. Transfer all remaining grills to the serving plates. Finish with a squeeze of lime.

IF YOU'RE GRILLING

1. Heat the grill to high and position the rack approximately 12cm away from the heat. Line two baking trays with foil.
2. In the first tray, place the Soya Chaap & Pineapple Tikka alongside the Paneer Tikka (leaving a little gap in between). Cook under the grill for 4–6 minutes, until bubbling and caramelised to a dark golden brown. Turn everything over, baste again, then return to the grill for another 4–6 minutes. Sprinkle ½ tsp of Kabab Masala over the Paneer Tikka. Wrap in foil and transfer to the bottom of the oven to keep warm.
3. Place the corn cobs in the second tray and grill until nicely charred all over. Turn and baste with melted butter every 2-3 minutes. Remove from the grill and rub the spice-dipped lime wedges over the corn.
4. Transfer everything to your serving plates. Finish with a squeeze of lime.



A MEAL FOR A MEAL

For each and every Vegetarian Summer BBQ Box you buy, we donate a school meal to a child in partnership with the Akshaya Patra Foundation in India. This means the children are undistracted by hunger, and ready to learn.

SUGGESTED SIDES

If you act with promptitude, these dishes can be prepared in advance, leaving you time to do something rather spontaneous and cooling with your long summer days – whatsoever that may be.

01 CORIANDER-MINT CHUTNEY

In Bombay, vibrantly fresh green chutney is very often served with hot grills, for dipping and daubing as you see fit.

INGREDIENTS

- ❖ 1 tsp granulated sugar
- ❖ ½ tsp cumin seeds
- ❖ 20g coriander leaves and stems
- ❖ 20g mint leaves
- ❖ 5g green chilli (1–2), roughly chopped
- ❖ 25ml lime juice

1. In a dry pan, toast the cumin seeds over a medium-high heat for 2-3 minutes. Once fragrant, tip onto a plate to cool.
2. Using a mini food processor or stick blender, blitz all the ingredients together with 25ml water until smooth. Transfer to a jar, unless serving straight away.
3. The chutney will keep for 1–2 days in the fridge, though it will lose colour as it oxidises – press cling film onto the surface, before putting the lid on, to deter oxidation.

02 KACHUMBER

A messy to-do of cucumber, onion and tomato. A little lime lifts the whole affair.

INGREDIENTS

- ❖ 20 coriander leaves
- ❖ 1 small red onion
- ❖ ½ cucumber
- ❖ 1 tomato
- ❖ A generous pinch of sea salt or ½ tsp Kabab Masala
- ❖ Juice of ½ lime

1. Peel and finely slice the onion, place into a bowl with cold water, set aside.
2. Cut the cucumber in half lengthways, then slice diagonally into elegant half moons. Dice the tomato, removing the seeds first if you wish. Pick the coriander leaves, finely chop.
3. Drain the onions and pat dry. Mix everything together in a bowl with a sprinkle of sea salt or Kabab Masala. Dress the salad with lime juice and serve.

We welcome any feedback to help improve your Dishoom at-home experience – do get in touch via store@dishoom.com.