



Calder's Kitchen

— Traditional —
Family Recipe

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SILLYLILLI[®]

**BEEF MADRAS WITH SILLYLILLI
BOMBAY POTATO SIDE DISH**



BEEF MADRAS INGREDIENTS : (serves 2)

- 1 onion, peeled and quartered
- 2 garlic cloves (crushed)
- thumb-sized chunk of ginger (roughly grated)
- 2 red / green chillies (halved and deseeded and cut into thin slices lengthways)
- 1 tsp ground cumin
- 1 tsp ground coriander
- 2 tsp hot chilli powder (depending on how spicy you like your curry)
- ½ tsp of cayenne pepper
- Pot of Madras curry paste
- 2 sirloin steaks
- 500g carton Passata
- 1 generous tbsp of Calder's Kitchen Sillylilli
- Small pack coriander, roughly chopped
- A glug of oil
- Salt and black pepper to season if required

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METHOD:

- Cut the sirloin steaks into generous bite-sized pieces.
- Mix the cayenne pepper with the Madras paste and then cover the steak pieces with the mixture. Leave to marinate for at least three hours but preferably overnight in the fridge.
- When the marinated steak is ready to cook heat a small amount of oil in a medium to large pan over a medium heat and add the steak. Gently stir the steak until the meat is sealed.
- Remove the meat from the pan and set aside.
- Add a little more oil to the pan and bring up to heat. Add the garlic, ginger, chillies and dry spices, heating until fragrant (about 1 min).
- Add the onions and cook until just translucent (about 3-5 minutes), then re-add the steak, passata & Sillylilli.
- Bring to the boil and then simmer on a low heat for 15-20 minutes. Stirring occasionally. Remove from the heat and stir in half of the chopped coriander. Season to taste if required.
- Serve with the remainder of the coriander sprinkled on the top as garnish. For a cooler version if you prefer less spice add a dollop of creme fraiche.

BOMBAY POTATOES: (side dish)

- 350g baby potatoes halved and par boiled
- 2 sprigs of spring onion
- 1/2 red chilli, deseeded & finely chopped
- Tbsp Calder's Kitchen Sillylilli
- 1 tsp turmeric
- Glug of olive oil
- Pinch of salt & pepper

METHOD: Heat oven to 180 Degrees

- Par boil the potatoes for 8-10 minutes or until begin to soften, then drain, cool and transfer to an oven proof dish.
- Coat potatoes in the oil, turmeric, salt and pepper then place in the middle of the oven and cook for 20 minutes.
- Remove from oven and coat the potatoes with the chopped spring onion, chilli and Sillylilli.

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