



# Vindaloo

A wonderfully fragrant, almost sweet, sour type dish from Goa, to the south of India, with a distinct peppery perfume. This region's cooking is heavily influenced by the Portuguese, so the Vindaloo is more about vinegar ("vin") and garlic ("alho") than pure hot, heat. The chillies reflect Goa's penchant for a little extra kick. If you'd like it a little hotter than we present it here, then simply add some chopped fresh chilli or chilli flakes to dish once it's cooked, but do try it first!

*Serves 4-6 people*

## **STEP 1:**

Marinade Ingredients:

75ml, 8 tblsp cider vinegar

10 cloves garlic, crushed

90g, 3 fat inches of fresh root ginger with the skin on

225g onion, roughly chopped

2 tblsp, heaped tomato purée

2 tblsp rapeseed oil (or any type of general cooking oil really, just not sesame!)

### **1 sachet of GREEN SAFFRON Vindaloo**

1 kg, 2lb \*shoulder pork, (or pork loin chops), chicken thigh, cut into bite sized chunks

Method (How to start making your meal):

1. Put all the ingredients EXCEPT the meat into a food processor and blitz to a well-mixed paste

2. Place the meat into a large mixing bowl, pour the paste over, scraping every last bit in, then stir really well, cover with a damp tea towel, pop into the fridge and leave for at least two hours (or overnight)

## **STEP 2:**

Cooking Ingredients:

40g ghee, butter, cubed

250ml, 12froz chicken or veg stock (or water)

1 red Bird's Eye chilli, deseeded and diced

*(optional, taste the paste first before adding this chilli)*

Handful of fresh coriander leaves, chopped *(optional)* and shaved coconut, toasted *(optional)*

### **How to finish making your meal:**

3. Pop your oven onto 190°C, 375°F, gas mark 5.

4. Find a roasting tray, large enough to fit all the ingredients, pour all the marinade ingredients from the bowl into the roasting tray, add the stock, the chilli, then give it all a quick stir

5. Dot the butter around the surface, cover loosely with foil, or wetted greaseproof paper

6. Place onto a middle shelf and roast for 30 minutes

7. Then, open the oven door, take off the foil cover, give everything a quick stir and pop back into the oven for another 10 minutes, uncovered, or until the meat is just cooked

8. Take out of the oven, give a quick little stir to combine, sprinkle with coriander, the coconut shavings and serve immediately...enjoy!

### **Serving suggestion:**

Sprinkle with freshly chopped coriander and serve with Green Saffron's Aged Indian Basmati rice, our Naan and Smoked Banana Riata.

### **\*Alternative Suggestions:**

You can replace the pork or chicken with stewing or shoulder of lamb if you'd like. Simply add another 200ml of stock at *Step 4* above, cover with foil and roast for 2 hours, then serve immediately (see *Step 8*).

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For handy hints and compliments contact us on:

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