



**MUDGEERABA SPICES  
AND CURRY BLENDS**



**DINNER PARTY:**  
*Curry Winter*  
*Warm Up*

RECIPE BOOK



*Since 1993, Mudgeeraba Spices has crafted a range of authentic Indian curry masalas, pickles, chutneys and pastes. These premium quality products are made from the freshest fruits and vegetables, with no added preservatives or fillers and using old fashioned preservation techniques to ensure a high quality finished product with fresh traditional flavours.*

Re-create your favourite Indian meals at home with Mudgeeraba Spices this winter and host a dinner party that your friends will never forget, we've included your entrée, mains and... of course, dessert in this easy recipe book.

All recipes are on our Mudgeeraba Spices website available any time to print out or share with friends, they'll be begging for the recipe after enjoying your night of curry.



VAUGHN & LISA HENRY  
CHIEF SAUCIER & CHILLI CHICK

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# Onion Bhajis

Serves 4

## INGREDIENTS

- ↳ 2 onions finely sliced
- ↳ 100g plain flour
- ↳ 1/2 tsp baking powder
- ↳ 1/2 tsp chilli powder
- ↳ 1/2 tsp turmeric powder
- ↳ 1 green chilli, de-seeded and very finely sliced
- ↳ Salt
- ↳ Oil for frying

1. Soak the finely sliced onion in cold water.
2. Sift flour and baking powder in a bowl, add the spices and a generous sprinkle of salt.
3. Mix in a about 100ml of cold water to make a thick batter, adjust with water as required.
4. Drain the onion really well and mix into the batter.
5. Heat about 5cm of oil in a wok or deep pan until hot.
6. Lower heaped tbsps of the bhaji mixture into the pan, a few at a time and cook for a few minutes.
7. Turn once until they are evenly browned and crisp, should be around 3-4mins at the most.
8. Drain on paper towel, sprinkle a little salt and keep warm until serving.

*Double the recipe for 8-10 serves*

# Vegetable Skewers

Serves 8-10

## INGREDIENTS

- ↳ 3 tbsp butter/ghee
- ↳ 1 tbsp curry powder
- ↳ 1 large red onion
- ↳ 2 large carrots, radishes and zucchini – cut into slices or small chunks
- ↳ 180g haloumi cheese (block)
- ↳ 250g cherry tomatoes (punnet)
- ↳ Salt and pepper to season
- ↳ Use any vegetable of preference and ensure each piece is cut around the same size so each piece touches the pan or BBQ grill when cooking.

1. Soak wooden skewers in water for at least 30mins prior so they don't burn.
2. Pre-heat the oven and baking tray at 180c (you can BBQ or pan fry if preferred).
3. Cut all pieces of vegetables and cheese to around the same size (not too big so all pieces cook nicely).
4. In a small fry pan, add butter, oil or ghee and add the curry powder and mix until aromatic.
5. Brush your curry oil over the vegetable skewers and lay into hot baking tray.
6. Cook for approx 10 minutes or until cooked how you like it.
7. The haloumi should be golden brown.
8. Serve with Mango Dip or Cucumber Raita (*see page 4*).





# Mango

## Dip

Serves 4

### INGREDIENTS

- ↳ 85g cream cheese
- ↳ 100mls full cream sour cream
- ↳ 80g mayonnaise
- ↳ 70g Mudgeeraba Spices Traditional Queensland Mango Chutney or your choice of chutney

1. Combine the cream cheese and sour cream and beat well until smooth.
2. Add the mayonnaise and the Mudgeeraba Spices Traditional Queensland Mango Chutney and combine well.



# Cucumber

## Raita

Serves 4

### INGREDIENTS

- ↳ 1 cup Greek yoghurt
- ↳ 1 finely grated Lebanese cucumber
- ↳ Salt to taste

1. Grate cucumber and squeeze off the excess liquid.
2. Combine all ingredients in a bowl.
3. Set aside in the refrigerator to chill.

*Use both as beautiful dips or as nice additions to serve with spicy curries. Double the recipes for 8-10 serves.*

# Lamb & Cashew

# Korma Curry

Serves 4

## INGREDIENTS

- ↳ 50g ghee/oil
- ↳ 2 sliced medium onions
- ↳ 6 cloves garlic
- ↳ 3cm fresh root ginger, diced
- ↳ 1.5 tbsp Mudgeeraba Spices  
Lamb & Cashew Korma Masala
- ↳ 1 kg lamb, diced
- ↳ 1 cup of yoghurt
- ↳ 50g cashew nut meal
- ↳ 100g cashew nuts
- ↳ 1 cup of water
- ↳ Salt to taste

1. Melt the ghee/oil and add the onion, garlic and ginger.
2. Fry gently for a few minutes until the onion is soft.
3. Add the Mudgeeraba Spices Lamb & Cashew Korma Masala and mix well frying until aromatic.
4. Add the meat and seal well.
5. Add the remaining ingredients.
6. Bring to the boil, then cook simmering until the meat is tender and the liquid has reduced.
7. Serve the curry with rice, naan bread, yoghurt and chutney.



A top-down view of a white bowl filled with a vibrant orange-red Butter Chicken Curry. The curry is garnished with fresh green cilantro leaves. A portion of white basmati rice is served on the right side of the bowl. Two pieces of golden-brown, slightly charred naan bread are tucked behind the rice. The bowl sits on a light-colored surface, with a silver fork and a small sprig of cilantro visible in the background.

Butter

# Chicken Curry

Serves 4

## INGREDIENTS

- ↳ 1 tbsp Mudgeeraba Spices Butter Chicken Curry Paste
- ↳ 500g chicken thigh fillets cut small
- ↳ 1/4 cup full cream sour cream
- ↳ 1/2 cup tomato paste
- ↳ 1/4 cup Greek yoghurt
- ↳ 1/2 tsp salt
- ↳ 1 tsp sugar (optional)
- ↳ 1/4 cup coconut cream

1. Add the Mudgeeraba Spices Butter Chicken Curry Paste to a pan, add the meat and seal on high heat, stir well.
2. Add the remaining ingredients and enough water to make gravy to cook.
3. Bring to the boil, then cook simmering until the meat is tender and the liquid has reduced.
4. Serve the curry with rice, naan bread, yoghurt and chutney.

# Madras Beef Curry

Serves 4

## INGREDIENTS

- ↳ 2 tbsp Mudgeeraba Spices Madras Curry Paste
- ↳ 500g beef cut small (or to your preference)
- ↳ 1/2 cup coconut cream
- ↳ 200g tomatoes

1. Add the Mudgeeraba Spices Madras Curry Paste to a pan, add the meat and seal on high heat, stir well.
2. Add the coconut cream, tomatoes and enough water to make gravy to cook.
3. Bring to the boil, then cook simmering until the meat is tender and the liquid has reduced.
4. Serve the curry with rice, naan bread, yoghurt and chutney.





# Sri Lankan

# Yellow Rice

Serves 6

## INGREDIENTS

- ↳ 100g ghee
- ↳ 2 medium onions chopped,
- ↳ 4 cloves garlic, crushed
- ↳ 6 curry leaves
- ↳ 450g long grain or basmati rice
- ↳ 1 tsp black peppercorns
- ↳ 1 tsp chopped lemongrass
- ↳ 1/2 tsp whole cloves
- ↳ 1 tsp crushed cardamom pods
- ↳ 1 tsp turmeric
- ↳ 1 1/2 cup coconut milk
- ↳ Water
- ↳ 1 tsp salt
- ↳ Garnish
- ↳ 1 cup of cashews
- ↳ 1 cup sultanas
- ↳ 1 cup tomato slices
- ↳ 2 hard boiled eggs

1. Heat the ghee until very hot add peppercorns, cloves, and cardamom pods fry for a couple of minutes. Add the onions, garlic and curry leaves and fry until the onions are soft. Add the turmeric and salt and fry for 1 minute. Add the rice and mix well frying for 2 minutes. Add the coconut milk and enough water to cook the rice by absorption. Cover the pan with a lid, once the rice has come to the boil turn down to simmer and leave covered until the rice has absorbed all of the liquid.
2. Garnish.
3. Melt the ghee, fry the cashews, sultanas and tomato slices alternatively. Remove the whole spices from the top of the rice with a spoon and transfer the rice to a warmed serving dish. Arrange the tomato slices, sultanas, cashew and hard boiled egg slices on top of rice.





# Garlic

# Naan Bread

Serves 4

## INGREDIENTS

- ↳ 2 cups (250g) all purpose flour (plain flour)
- ↳ 1 ¼ cups (250g) plain yogurt (or coconut yogurt) use full-fat
- ↳ 2 teaspoons baking powder
- ↳ ¼ teaspoon salt
- ↳ 1 tbspn melted garlic butter (supermarket brand ok)
- ↳ **Gluten Free:** Swap the plain flour for your favourite gluten-free flour and adjust the amount as it might absorb the yogurt differently.
- ↳ **Garlic butter:** can be made by melting approx 4 tbspn butter to 1 tbspn freshly crushed garlic, a little chopped parsley is nice too.

1. Mix all ingredients together in a large bowl, use your hands to bring it all together.
2. Knead it for a minute or so in the bowl until it comes together, it will be sticky, you can add a little more flour to make it manageable.
3. Divide it into six equal pieces and then using a rolling pin dusted with flour, roll each one onto a floured surface to about 15cm (6") diameter.
4. Heat a non stick frying pan (without oil) until hot. Cook each flatbread for a few minutes on each side until lightly golden spots appear and it puffs up.
5. Brush with the garlic butter before serving.



# Indian Date & Almond

# Baked Cheesecake

Serves 6-8

## INGREDIENTS

- ↳ 250g sweet biscuits
- ↳ 125g melted butter
- ↳ 675g softened cream cheese
- ↳ 150g castor sugar
- ↳ 3 whole eggs
- ↳ 2 egg yolks
- ↳ 2 tbsp (optional) rose water
- ↳ 1/2 cup Mudgeeraba Spices Indian Date & Almond Chutney

1. Process sweet biscuits until fine.
2. Add melted butter mix well and press into base and sides of 23cm wide by 5cm deep spring form pan and chill for 30 minutes.
3. In a bowl, combine softened cream cheese, castor sugar, 3 whole eggs plus 2 egg yolks and rose water (optional) whipping until smooth and pour into chilled biscuit base.
4. Add Mudgeeraba Spices Indian Date & Almond Chutney, swirl slightly with a knife.
5. Bake in a preheated oven at 150c for 30 minutes until slightly wobbly.
6. Turn off oven, leave cheesecake in oven until cold, serve with whipped cream.



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**We hope you enjoyed  
this free cookbook!**

*This is just a small sample of  
recipes we have available.*

[www.mudgeerabaspices.com.au](http://www.mudgeerabaspices.com.au)

