

curry love

Curry Thalís

Global Street
Food



Welcome to Curry Love's final takeaway of 2020.

This time around, two delicious new curries, a vegan Pad Ka Prao which uses fragrant Thai basil, and a sweetly spiced Cape Malay curry served as a 'bunny chow' - inside a bread roll.



HEATING INSTRUCTIONS

Pad Ka Prao Curry

MICROWAVE: Remove lid, remove basil leaves, place container in microwave and heat on full power for 2min. Remove and stir gently, then cook again for 1 min. Leave to stand for 1 min & replace thai basil leaves before serving

HOB: Transfer contents to lidded saucepan, pour in a little water & cook on medium heat for 5 mins or until piping hot, stirring gently.

Cape Malay

MICROWAVE: Remove lid, place container in microwave and heat on full power for 2min. Remove and stir gently, then cook again for 1 min. Leave to stand for 1 min & replace

HOB: Transfer contents to lidded saucepan, pour in a little water & cook on medium heat for 5 mins or until piping hot, stirring gently.

For the traditional 'bunny chow' experience: once curry is heated through, spoon it into the hollow bread roll, put the top back on the roll, and finish heating in a pre-heated oven at 180 degrees for 2 minutes.

Rice

MICROWAVE: Remove lid, place container in microwave and heat on full power for 2min 30sec. Leave to stand for 1min & stir before serving

HOB: Transfer contents to lidded saucepan. Pour in 50ml water, use a fork to break up any clumps of rice! cover and cook on medium heat for 5 mins until steaming hot.

Allow to sit for 2 mins with lid on before serving.

Arancini

OVEN: Preheat oven to 200°C/350°F (fan-assisted 180°). Remove from box & heat on baking tray for 10 mins. Ensure piping hot inside.

Curry Love pickle containers are biodegradable , but **not designed to be heated in a microwave - please use a separate container if reheating**

Curry Love takeaways will keep in the fridge for three days once delivered