

DISHPATCH

ROTI KING

EXPRESS ROTI

Roti

—

Your choice of:

Fish Curry

—

Chicken curry

—

Dhal

EXPRESS ROTI

ROTI KING



COOKING TIME:
10 MINUTES

SERVES 2

IN THE BOX

Roti

with your choice of:

(1) Fish curry

or

(2) Chicken curry

or

(3) Dhal

SHARE YOUR CREATION

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SAME TIME NEXT WEEK?

Browse our menus at dishpatch.co.uk

COOKING INSTRUCTIONS

FISH CURRY (1)

1. Place a small saucepan over a high heat. Tip in the curry and bring to the boil – this should take around 4 minutes.
2. Once the curry is boiling, add the fish (2) and turn the heat
3. down low. Cook the fish in the curry for 9–10 minutes.

CHICKEN CURRY (2)

Tip into a saucepan and warm over a medium-low heat for 8–10 minutes, stirring occasionally.

DHAL (3)

Tip into a saucepan and warm over a medium-low heat for 6–8 minutes, stirring occasionally.

SUGEN'S TOP TIPS TO COOK THE BEST ROTI

1. Cook the roti one at a time in a dry frying pan over a medium-high heat for roughly 1 minute on each side, until warm and slightly crispy.
2. Once each roti is cooked, place it on a flat surface and scrunch it up between your hands in a short, sharp movement to fluff it up.
3. Repeat the process for each roti, stacking them on top of one another while you work to keep the heat in.

HOW TO EAT

Eat using your hands – tear the roti into pieces and use it to scoop up the curry or dhal.

Roti King is the baby of Sugan Gopal. With a standalone restaurant, two Market Halls locations and a spot in Marina O'Loughlin's top 10 UK restaurants list – rubbing shoulders with the likes of The Clove Club and The Sportsman – Sugan has made a serious name for his Malay-, Chinese- and Indian-influenced street food. The secret to his success lies in hard work, perseverance and, in his own words, a lot of love.



STORAGE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival; do not eat if warm.**

CONSUME BEFORE

The Monday after delivery. See date on the sticker inside the box's lid.

GOT A QUESTION?

Email us at support@dishpatch.co.uk

INGREDIENTS

Fish curry: Basa **fish**, oil, onion, garlic, curry leaf, tomato, tamarind, salt, sugar, coconut milk, water, coriander, cumin, chilli, turmeric, fennel, fenugreek. **Chicken curry:** chicken, onion masala (red onion, white onion, cinnamon, cardamom, fennel seeds, oil, curry leaf, ginger, garlic), creamed coconut, salt, curry leaf, fennel seeds, cinnamon, ginger, garlic, curry powder (coriander, chilli, cumin, turmeric, pepper, cinnamon, cardamom, star anise, clove, nutmeg, bay leaf). **Dhal:** water, dhal, tomato, oil, turmeric, cinnamon, star anise, **mustard** seeds, chilli, curry leaf, curry powder (coriander, chilli, cumin, turmeric, pepper, cinnamon, cardamom, star anise, clove, nutmeg, bay leaf), salt, coriander. **Roti:** salt, sugar, **wheat flour**, **milk**, butter (**milk**).

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**.
Made in a kitchen that handles all 14 allergens.

Dishpatch Ltd

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