

DISHPATCH

EMPIRE BIRYANI

Cooking Instructions



WELCOME TO YOUR EMPIRE BIRIYANI DISHPATCH BOX.

Here's everything you need to know about how to cook and assemble your chosen dishes.

ABOUT EMPIRE BIRYANI

Empire Biryani is a new home delivery service from chef Harneet Baweja and Devina Seth, the same founders behind Michelin Bib-winning Gunpowder. With one site based in Spitalfields and a second outpost in Tower Bridge, Gunpowder showcases home-style Indian cooking. It seeks to rebalance what Harneet describes as the 'common homogenisation of Indian food', paying great respect to the different regions that its menus borrow from. Produce-led dishes are created to enhance the meat and fish exactly as it was bought from the butcher or fishmonger.

HOW IT WORKS

Just match the number and dish name on the packaging to the relevant cooking instructions within this booklet.

The cold dishes are ready to eat, simply served with their garnish.

To prepare the hot dishes, we suggest organising each dish by cooking time from longest to shortest, as noted in each set of instructions.

BIRYANI



LAMB BIRYANI

30–35 minutes cooking time

Preheat the oven to 200°C/180°C fan

1. Remove the plastic sleeve from the biryani containers, then place the trays in the middle of the oven and bake for 30–35 minutes, until the pastry is crisp and golden.

SHAHI MUSHROOM BIRYANI

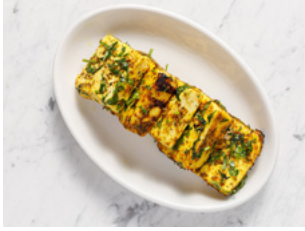
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EXTRAS



PANEER TIKKA

12–14 minutes cooking time

Preheat the oven to 200°C/180°C fan

1. Lay the cubes of paneer flat on a baking tray and bake for 12–14 minutes.



TANDORI CHICKEN TIKKA

20–24 minutes cooking time

Preheat the oven to 240°C/220°C fan

1. Place the chicken on a baking tray and cook for 10–12 minutes on each side, until you have a nice charred crust on top. If available, apply some melted butter during the cooking process to keep it moist.



BEEF BOTI KEBAB

12–14 minutes cooking time

Preheat the oven to 200°C/180°C fan

1. Lay the beef flat on a baking tray and bake for 12–14 minutes. Place in a serving bowl and drizzle over any marinade left on the tray.



DAL MAKHANI

7 minutes cooking time

1. Warm the dal in a small saucepan over a medium heat for 5–7 minutes.
 2. Stir in 2tbsp of water and 2tbsp of double cream, if available.
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EXTRAS



BABY AUBERGINE SALAN

7 minutes cooking time

1. Warm the salan in a small saucepan over a medium heat for 5-7 minutes.



PAV SILK BUNS

2 minutes cooking time

1. Slice the buns down the centre. Spread with some butter and flash roast on a griddle pan.



MINT AND YOGHURT DIP

Ready to eat

A cooling condiment. Use as a dipping sauce.



MANGO CHUTNEY

Ready to eat

A classic accompaniment.



BURANI RAITA

Ready to eat

Smoked chilli and yoghurt. Use as a light accompaniment to the meal.

DESSERT



BREAD AND BUTTER PUDDING WITH OLD MONK CUSTARD

7 minutes cooking time

Preheat the oven to 220°C/200°C fan

1. Place the bread and butter puddings (1) on a baking tray lined with baking paper and heat for 7 minutes, until crisp and golden.
2. Pour over the rum custard (2) and garnish with the raisins (3).

TRIPLE CHOCOLATE BROWNIE WITH CARDAMOM CUSTARD

4 minutes cooking time

Preheat the oven to 220°C/200°C fan

1. Place the brownies (1) on a baking tray lined with baking paper and heat for 4 minutes, until warm through.
2. Pour over the cardamom custard (2) and serve.





SHARE YOUR CREATION

@thedishpatch @empirebiryani

GOT A QUESTION?

Email us at hello@dishpatch.co.uk

ALLERGENS

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

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.

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INGREDIENTS

Lamb biryani: diced Welsh lamb shoulder, onion, tomato, deggi mirch, turmeric, coriander powder, garam masala, cumin powder, yoghurt (**milk**), ginger, green chilli, fresh coriander, fresh mint, rosewater, cinnamon stick, green cardamom, fennel seeds, cloves, baby leaves, rice, whole spices, saffron, **wheat** flour, rapeseed oil, margarine, **egg**. **Shahi Mushroom Biryani:** button mushrooms, onion, tomato, deggi mirch, turmeric, coriander powder, garam masala, cumin powder, yoghurt (**milk**), ginger, green chilli, fresh coriander, fresh mint, rosewater, cinnamon stick, green cardamom, fennel seeds, cloves, baby leaves, rice, whole spices, saffron, **wheat** flour, rapeseed oil, margarine, **egg**. **Paneer tikka:** paneer cubes (**milk**), yoghurt (**milk**), ginger, garlic, green chilli, lemon dressing, **mustard** oil, smoked chilli powder, coriander powder, dried mango powder, black cumin, ajwain seeds, roasted chickpeas. **Tandori chicken tikka:** chicken breast, yoghurt (**milk**), ginger, garlic, green chilli, lemon dressing, **mustard** oil, smoked chilli oil, coriander powder, dried mango powder, cumin powder, garam masala. **Beef boti kebab:** diced beef, yoghurt (**milk**), saffron, papaya, ginger, garlic, green chilli, lemon dressing, **mustard** oil, smoked chilli powder, coriander powder, crushed black pepper, fresh mint, garam masala. **Dal makhani:** onion, tomato, butter (**milk**), double cream (**milk**), coriander powder, chilli powder, dried fenugreek. **Baby aubergine salan:** onion, curry leaves, **mustard** seeds, fennel seeds, fenugreek seeds, cumin, whole dried chilli, ginger, garlic, green chilli, green cardamom, cloves, coconut milk, tomato, tamarind purée, jaggery, **peanuts**, sesame seeds. **Pav silk buns:** **wheat** flour, sugar, **eggs**, salt, **milk**, yeast, butter (**milk**). **Mint and yoghurt dip:** Greek yoghurt (**milk**), modified maize starch, mint, salt, vinegar (**sulphites**), sugar. **10. Mango chutney:** mango, sugar, salt, acetic acid, garlic cloves, cumin seeds, fenugreek seeds, nigella seeds, black peppercorns, cardamom pods, cloves. **11. Burani raita:** yoghurt (**milk**), smoked chilli, garlic. **12. Bread and butter pudding with Old Monk custard:** Bread and butter pudding: brioche (**wheat**), unsalted butter (**milk**), **milk**, double cream (**milk**), pasteurised **eggs**, vanilla pods, brown raisins. **Rum custard:** **milk**, double cream (**milk**), **eggs**, vanilla pod, Old Monk (alcohol, **sulphites**). **Raisins soaked in rum:** sugar, salt, old monk rum (alcohol)(**sulphites**). **Triple chocolate brownie with cardamom custard:** Brownies: cocoa powder, 70% dark chocolate (**milk**), **milk** chocolate 16% (**milk**), vanilla pod, xanthan gum, gluten-free oat flour, gluten-free tapioca flour, **eggs**, whole **milk**, rapeseed oil, unsalted butter (**milk**), double cream (**milk**), emulsifier E471. **Cardamom custard:** **milk**, double cream (**milk**), **eggs**, vanilla pod, cardamom powder.