

# Zeera Restaurant Madras

## **The Classic Madras**

*To make a madras you will need 4 tablespoons of vegetable oil, 1 teaspoon of blended garlic and ginger paste, 1 tablespoon of tomato puree mixed with water, 1 teaspoon of mixed powder and 1 heaped tablespoon of kashmiri chilli powder, a pinch of fresh chopped coriander, a splash of lemon juice, a dash of worcestershire sauce and a pinch of salt. Now add the pre-cooked chicken or meat and mix it well. add base gravy and cook through on medium/high heat.*

**Tip** - *High heat. is the secret of a good madras, the heat brings out the distinct flavour of the Kashmiri chilli powder.*

***Four tablespoons of vegetable oil***



***One teaspoon of blended garlic and ginger paste,***



**One Chefs spoon of Tomato Pureé,  
mixed with water.**



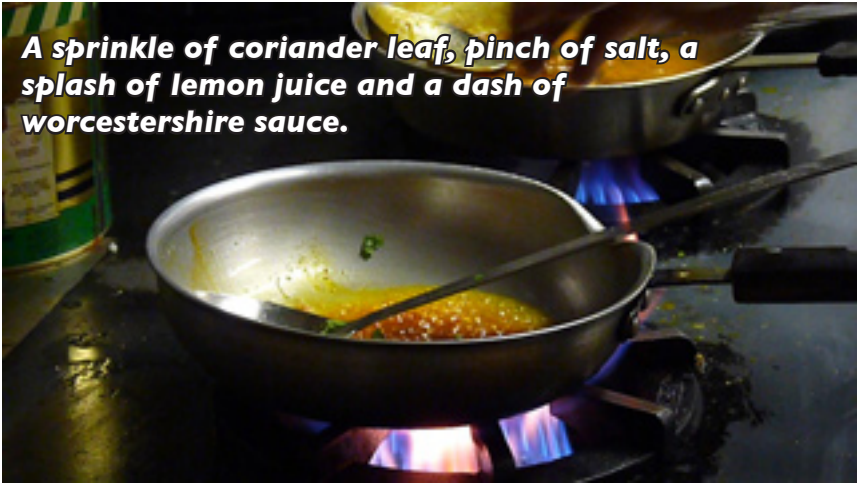
***One teaspoon of mixed powder***



***One heaped tablespoon of kashmiri Chilli***




***A sprinkle of coriander leaf, pinch of salt, a splash of lemon juice and a dash of worcestershire sauce.***



***Time elapsed 30secs on high heat***

**One Chefs spoon of curry base, stir well  
and turn heat low.**



***Time elapsed 1 minute***

***Add pre cooked meat***



**Add One Portion of curry base, stir well  
and turn heat high**



***Stir well and turn heat to medium***



***Time elapsed 2 minutes***

***Continue to stir well and heat the meat through, on a medium heat***



***Time elapsed 4 minutes***



***Total Time elapsed 4 minutes 30 secs***

## **The Classic Madras ingredients**

*4 tablespoons of vegetable oil.*

*1 teaspoon of blended garlic and ginger paste.*

*4 tablespoons of tomato pureé mixed with water.*

*1 teaspoon of mixed powder.*

*1 heaped tablespoon of kashmiri chilli powder.*

*A pinch of fresh chopped coriander.*

*A splash of lemon juice.*

*A dash of worcestershire sauce.*

*A pinch of salt.*

*A portion of base curry sauce.*

*A portion of pre-cooked chicken or meat.*

## **Cooking Technique**

*Controlling high heat. is the secret of a good Madras, the heat brings out the distinct flavour of the Kashmiri chilli powder. To achieve this with a domestic hob, cover with a lid and turn it up to the highest flame for the last 30 seconds of cooking.. The oil will completely separate and you will have an authentic tasting BIR Madras.*