

HOW TO USE · CURRY SALT

CURRY SALT ROAST POTATOES

Salty, curry and golden. Crispy roast potatoes with curry flavour in every bite.

SERVES	PREP	COOK
4	10 min	40–45 min

INGREDIENTS

- 1 kg potatoes, peeled and cut into 4 cm chunks
- 3 tbsp olive oil
- 1½ tsp Curry Salt (about 9 g)
- Yoghurt or aioli, to serve



METHOD (oven)

1. Heat the oven to 200°C fan-forced and put a large roasting tray in to heat.
2. Boil the potatoes for 8 minutes, until just tender at the edges. Drain and leave to steam dry for 5 minutes.
3. Shake the colander to rough up the edges, then toss with the oil and Curry Salt.
4. Tip onto the hot tray in a single layer.
5. Roast 30–35 minutes, turning once, until golden and crisp.
6. Taste and serve hot with yoghurt or aioli.

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AIR FRYER METHOD

200°C · 20–25 min

Same potatoes, smaller batch

1. Parboil and toss the potatoes as above. Heat the air fryer to 200°C.
2. Add the potatoes in a single layer, cooking in batches if needed.
3. Cook 20–25 minutes, shaking the basket every 7 minutes, until golden and crisp.
4. Serve straight away.

ROAST CHICKEN THIGHS

200°C fan · 40–45 min

Oven-baked, bone in

1. Rub 1 kg bone-in chicken thighs with 1 tbsp oil and 1 tsp Curry Salt.
2. Roast skin side up on a lined tray at 200°C fan-forced for 40–45 minutes.
3. Check the thickest part (not touching bone) reaches 75°C. Rest 5 minutes.

CURRY SALT EGGS

10 min

Quick breakfast or snack

1. Boil eggs for 7–8 minutes, then cool in cold water and peel.
2. Halve the eggs.
3. Sprinkle with a small pinch of Curry Salt and serve.

OTHER WAYS TO USE IT

→ Sprinkle over scrambled or fried eggs.

→ Season chicken, roast vegetables or chips before cooking.

→ Add a pinch to corn on the cob or popcorn.

SALT This blend is mostly salt, so use it instead of salt, not as well as it. Taste before adding any more.