

HOW TO USE · FRUIT CHAAT SPECIAL MASALA

FRUIT CHAAT

Tangy, zesty and fresh. Sliced fruit with a spiced, salty sparkle.

SERVES	PREP	COOK
4	15 min	None

INGREDIENTS

- 1 small mango, cubed
- 2 cups (about 300 g) watermelon, cubed
- 1 cup (about 150 g) pineapple, cubed
- 1 apple, cored and cubed
- 1 Lebanese cucumber, cubed
- 1 banana, sliced
- Juice of 1 lime
- 1–2 tsp Fruit Chaat Special Masala, to taste
- To serve: fresh mint or coriander leaves



METHOD (no cooking)

1. Cut the mango, watermelon, pineapple, apple and cucumber into similar-sized cubes and tip into a large bowl.
2. Squeeze over the lime juice.
3. Sprinkle over 1 tsp Fruit Chaat Special Masala and toss gently.
4. Taste, then add a little more masala if you like.
5. Fold in the banana, scatter with mint or coriander and serve straight away, chilled.

FRUIT CHAAT

FRUIT SKEWERS

10 min

Fun for a party

1. Thread cubes of mango, pineapple, watermelon and cucumber onto skewers.
2. Squeeze over lime juice.
3. Sprinkle lightly with Fruit Chaat Special Masala and serve straight away.

FRUIT PLATTER FOR A CROWD

15 min

Easy sharing

1. Arrange sliced fruit on a large platter.
2. Squeeze over lime juice.
3. Serve with a small bowl of Fruit Chaat Special Masala on the side, so everyone can sprinkle their own.

MAKE-AHEAD TIP

Prep ahead

Keep it fresh

1. Cut the firm fruit (watermelon, pineapple, cucumber) up to 2 hours ahead and keep covered in the fridge.
2. Add the apple, banana, lime juice and masala just before serving.
3. Eat straight away.

OTHER WAYS TO USE IT

- → Sprinkle a pinch over cucumber sticks or sliced green mango.
- → Dust over grilled pineapple or peaches.
- → Add a pinch to a fruit salad with fresh mint.

SALT This blend is mostly salt (black salt), so start with a small amount, taste, then add more.