

PERFECT PAIRINGS

with



ALL NATURAL | HEALTHY OPTIONS | BEST RECIPES





pairing recipes

ROTI BREAD

2 cups All-purpose flour or gluten free flour

$\frac{3}{4}$ tsp salt

1 tbsp melted butter or ghee

$\frac{1}{2}$ tsp baking powder

$\frac{1}{4}$ cup warm water

1 tsp Saveur Thai Mix

$\frac{1}{4}$ cup coconut milk

Butter / ghee - for cooking roti

METHOD

In large bowl, add flour, salt, baking powder, Saveur Thai Mix and mix well.

Add the melted butter, warm water, warm milk and mix to form smooth and semi stiff dough. If the dough is very dry then add little more water or milk.

Let the dough rest for about 30 minutes.

Dust the working surface. Divide the dough into 8 equal portions.

Roll each portion into 6-inch disk. See that the roti is not too thick or too thin.

Heat the pan. brush it with butter. Cook the roti until it bubbles on one side and then flip it, again brush with some butter and cook till it becomes golden brown.

Repeat the process for remaining portions of the dough.

Thai Roti Bread is now ready.

recipe by Deborah Hammond



pairing recipes

PANEER BHURJI

250gm/9oz Paneer, diced or tofu
1 onion diced
3 garlic cloves, crushed
2 tomatoes, diced
½ red capsicum, diced (red bell pepper)
1tbsp Saveur Satay Spice
½ tsp Saveur Thai Mix
¼ cup frozen green peas
1 tsp lemon juice
1 tbsp ghee

METHOD

Heat ghee in non-stick pan.

Add the chopped onion, garlic, & Saveur Satay Spice & Saveur Thai Dip Mix salt to taste and sauté till onion becomes light in colour for about 2 to 3 minutes.

Now add the capsicum, green peas and the tomatoes and sauté till tomatoes become soft.

Add the paneer/tofu to a pan with lemon juice and sauté it for about 2 to 3 minutes.

Add to Vegetables

Bhurji is now ready.

recipe by Deborah Hammond



pairing recipes

THAI VEGETARIAN LARB

Cauliflower 1 small, broken into florets

2 tbsp ghee

1.5 tbsp Saveur Thai Mix

1 clove garlic, chopped

1 tbsp palm or soft brown sugar

3 limes, juiced

1 tbsp soy sauce or aminos

1 red onion small, finely chopped

coriander a small bunch, chopped (keep some leaves whole for decoration)

Cos lettuce Leaves 4, leaves separate

METHOD

Put the cauliflower into a food processor and pulse gradually until you achieve a rice-like consistency.

Heat 2 tbsp ghee in a large frying pan.

Add the cauliflower and cook for 3-4 minutes.

Whizz the garlic, Saveur Thai Mix and sugar in a small food processor.

Add the lime juice and soy sauce and whizz again.

Pour over the cauliflower and stir in the onion and coriander.

Pile onto a bed of lettuce and scatter with more coriander to finish.

recipe by Deborah Hammond



pairing recipes

ASIAN SPICED FISH

2 tablespoons ghee or butter

1 kg or 2 pounds white flesh fish

1 tbsp Saveur Satay Spice

1/4 cup green shallots chopped

2 tbsp brown sugar or honey

2 tbsp lime juice freshly squeezed

2 tbsp white wine vinegar

½ tsp Saveur Thai Mix

Spring Onions, chopped (optional) (green onions)

METHOD

Combine 2 tablespoons of brown sugar or honey, 2 tablespoons freshly squeezed lime juice, 2 tablespoons white wine vinegar & Saveur Thai Mix in small sauce pan, cook on medium-high heat until the glaze thickens slightly.

Set aside and keep covered while you cook fish

Season fish on both sides with Saveur Satay Spice let infuse for 30 mins.

Heat a large skillet on high heat until very hot. Add 2 tablespoons of ghee – it should sizzle immediately. Add fish fillets to the skillet without crowding them, and sear about 2 minutes on each side.

To serve, pour the glaze over the fish.

Optional: Sprinkle with chopped spring onions (green onions)

recipe by Deborah Hammond



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SUMMER ROLLS

10 spring roll rice paper wrappers

1 large carrot, peeled and julienned

1 large cucumber, julienned

1/2 of a large red pepper, julienned

1 ounce cooked rice noodles/rice vermicelli (optional)

1 avocado, sliced

handful fresh cilantro

5 large green lettuce leaves (romaine, butter, etc), torn in half

1 tbsp butter

tbsp Saveur Thai Mix

20 medium raw shrimp, peeled and cooked until pink with Saveur Thai Mix and butter, cooled and sliced in half lengthwise

fresh lime juice optional

METHOD

Prepare the rice paper wrappers: Pour warm water into a large shallow bowl or baking pan. Working with one at a time, dip the rice paper wrapper into the warm water for 15-20 seconds (or whatever the package suggests). You want the wrapper to be soft, yet still slightly firm and pliable. Immediately remove from the water, let excess water run off and place flat onto a work surface such as a large plastic cutting board.

Fill the rolls: Place a few sticks of carrot, cucumber, red pepper, on top of the bottom 1/3 of the rice paper. Then, a small amount of noodles (if using), a slice or two of avocado and a bit of cilantro. Lay 1/2 of a lettuce leaf on top and 4 slices of shrimp on top. Remember, do not overstuff the roll. Squeeze a little bit of lime juice on. (optional)

Roll them: Roll everything up tightly. It's basically like you're rolling a burrito! Remember, you want a very tight roll.

After rolling each, place on a serving plate. Cut in half, and serve with peanut sauce. Tasty Tip - add a tsp of dipping sauce in your roll and spread evenly.

recipe by Colleen Walters



pairing recipes

THAI PEANUT SAUCE

1/4 cup natural peanut butter (or cashew nut butter)

1 tsp Saveur Satay Spice

1 tbsp hoisin sauce (optional)

2 tsp soy sauce or aminos

1 tsp Sriracha sauce or a chilli sauce, optional for extra spicy heat

*note if using all natural nut butter, you may want to sweeten this with a tsp of brown sugar or date sugar or honey.

1-2 tbsp warm water, or more as needed

You can whisk everything together in a bowl or use a food processor. Add everything to a medium bowl (except water and whisk until smooth. Add 1-2 Tablespoons of warm water or until you reach desired thinness. Pour into a serving bowl. You can also warm this up in a saucepan but note that you will need more warm water as it will thicken.

recipe by Colleen Walters



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FISH THAI GREEN CURRY

2 tbsp Saveur Thai Mix

500 grams or 1 pound white firm fish cut into bitesized pieces

1 can coconut milk

1 cup broccoli cut into small pieces or snow peas or green beans cut up

1 tbsp fish sauce

coriander leaves (cilantro) (optional)

METHOD

in a medium saucepan, add the fish, coconut milk, Saveur Thai Mix and fish sauce and stir until all combined. Simmer for 20 minutes until fish is cooked and coconut milk goes back to smooth and thickened slightly. Add the broccoli and cook until desired tenderness is reached.

Serve with jasmine rice and garnish with coriander/cilantro

Notes: You can substitute chicken for the fish but brown first with Saveur Thai Mix in a few tbsp of butter.

Sometimes coconut milk separates - this is normal, just continue to simmer until it recombines and thickens.

recipe by Colleen Walters