

Plating Guide - Aloo Gobi Grilled Turmeric Cauliflower "Steak"

with tomato, potato curry and cardamom basmati rice served with fresh raita, mango pickle and garlic naan

Heat at 275F / 135C for 20 minutes

- Grilled Turmeric Cauliflower Steak
- Tomato Potato Curry
- Cardamom Basmati Rice
- Grilled Garlic Naan Quarter



Garnish Kit (keep cold):



- Simple Raita Sauce
- Mango Pickle
- Fresh Cilantro Sprigs
- Lime Quarter Wedge

Plating Steps

1. Heat both aluminum tins with lid on in preheated 275F oven for 20 minutes, or until food has reached appropriate temperature.
2. Arrange basmati rice in center of plate as a bed for cauliflower steak.
3. Spread potato curry on top of bed of rice.
4. Place cauliflower steak on top of rice and curry.
5. Place naan quarter on the side.
6. Scoop a small portion of mango pickle to the side.
7. Gently spoon raita sauce over plated food.
8. Garnish with cilantro sprigs before serving.
9. Place lime quarter near edge of plate.