

We have all eaten in restaurants where the menu has simply included a list of ingredients and you are sat feeling uninspired. Keep that in mind when you start thinking about your dish descriptions think of this both as an opportunity to show off your culinary skills and a chance to show why this dish is special.

Bone-In South Indian Chicken Curry

This spicy, aromatic curry features slow-roasted chicken and panfried crispy chickpeas served in a rich, creamy sauce. This dish was one of the first taught to me by my grandmother, has been served at family occasions for longer than I can remember and is the dish all my friends ask for when coming to visit!

To make the meal complete this curry comes with two pieces of naan bread, a portion of white rice and a mango chutney dip.

Let's break down the above example.

Bone-In South Indian Chicken Curry. Please capitalise the first letter of each word

The description:

Explain your dish while mentioning the following aspects:

- Top two flavours (examples: tangy, sweet, spicy, aromatic)
- Consistency (examples: juicy, crunchy, smooth, creamy, rich)
- Top two ingredients used (examples: slow roasted chicken, chickpeas)
- A personal or historical fact about the dish (example: This recipe was handed down from my
- mother and is a family favourite!)
 Please specify if the dish will include any garnishes or sides. (Example: Dish will come with 2 slices of lime, 3 pieces of roti, a bowl of rice, a side of homemade ketchup, etc) Customers will NOT be able to modify their dish. Please do not give an option such as "spicy
- or not spicy", "choose your protein", "this dish can be made vegan", etc. in the description section.
- Please do NOT make health claims such as "high protein dish", "will heal you", "very healthy", "will make you lose weight", etc.

This description is a template. Please use as a guideline and update this to make it your own.