



Melody's Creamy Mussel Pot

4+ People

Cooking Process

1. Heat the butter, add the spring onions and fry until soft.
2. Add flour and mix.
3. Add the wine and chicken stock and stir together.
4. Bring to the boil and add the mussels. Boil for 15-20 min.
5. Reduce the heat to a simmer and add the cream and parsley.
6. Stir gently, add salt and pepper to taste.
7. Serve over your favourite Spekko Rice.

Ingredients

- A little butter for frying
13 spring onion stalks, finely chopped
120 ml flour
1 - 1.25 litres chicken stock
500 - 600 ml white wine
500 ml fresh cream
1 kg mussels
1 bunch of parsley, chopped
Salt and pepper to taste

Meet the Chef



My name is Melody and I'm an absolute food fanatic! I've been cooking and experimenting in the kitchen since I was 11 years old. This recipe is rich and creamy and super indulgent. I make it every winter – guaranteed to make my family feel special and comforted.

Mo's One-Pot Chicken Biryani

4 People

Ingredients

1 kg skinless boneless chicken thigh or breast cut into 2-5 cm pieces

Half a lemon

¾ cup Greek yogurt

3-4 cups Spekko India Gate Basmati rice

3 bay leaves

2 cinnamon sticks

2 elachi (cardamom pods)

1 pinch cumin

Salt to taste

2 tsp garam masala

2 tbsp chilli powder

2 tbsp curry powder

2 tsp coriander powder

1 tsp turmeric

Small pinch off saffron strands

2 large onions, finely diced

2 tsp crushed ginger and garlic

1 ½ cup hot water

½ cup loosely packed mint leaves, finely chopped

½ cup loosely packed coriander leaves, finely chopped

2 tbsp cooking oil

Salt

Marinade:

Cloves

10 cracked black pepper corns

4 green elachi (cardamom pods)

2 stems curry leaves

2 pinches cumin seeds

2 small cinnamon sticks

1 tbsp ginger and garlic

Greek yoghurt

Cooking Process

1. Dry roast the marinade spices and then crush till fine, using a coffee grinder or mortar and pestle. In a medium mixing bowl, add ginger, garlic, salt to taste, lemon juice, some of the chopped mint and coriander and yoghurt to form a sauce. Marinate chicken over-night, or 2/3 hours before cooking.
2. Soak rice in warm water and set aside. Infuse a bit of water with the saffron to sprinkle over rice once cooked.
3. Heat oil in a large pot on a medium to high heat. Add sliced onion and sauté for about 8-10 minutes or until they caramelise. Add crushed ginger and garlic.
4. Add bay leaves, cinnamon sticks, elachi and cumin. Fry till fragrant.
5. Add garam masala, chilli powder, curry powder, coriander powder and turmeric and fry for 30 seconds. Do not let it burn!
6. Add marinated chicken. Cook on medium to high heat for about 10 minutes.
7. Drain water from the rice completely and add into the pot.
8. Add remaining mint and coriander leaves, saffron infusion and hot water. Mix to combine. Bring to boil and then simmer on low heat till cooked.

Meet the Chef



I'm Ramona Moodley and this is a recipe I adapted from my mom. I love preparing this dish because it's quick and easy and at the end of it you have a pot full of deliciously flavourful food! Thanks, Mom!



Renuka's Chicken CURRY

4 People

Cooking Process

1. Heat oil. Sauté onion and bay leaf until brown.
2. Add masala, ginger and garlic, tomato, curry leaf and green chillies. Cook for 1 min.
3. Add chicken pieces, garam masala and dhania powder.
4. Cover and cook on medium heat for 10 min.
5. Add salt, peas and potatoes. Mix and cook on medium until potatoes are soft. Add water as necessary.
6. Serve on Spekko India Gate Basmati rice with sprinklings of dhania. Enjoy!

Ingredients

- 1 kg chicken cut, into pieces, skin removed.
- Half onion, sliced
- 2 tomatoes, grated
- 2 potatoes, cut into medium sized pieces
- ½ cup frozen peas
- 2 green chillies, sliced
- 1 big curry spoon masala
- 2 tsp ginger and garlic
- 2 bay leaves
- 1 tsp dhania/jeera powder
- ½ tsp garam masala
- Curry leaf
- ¼ cup of oil
- Salt to taste
- Dhania (Coriander)

Meet the Chef



While others may prefer a walk in the park, I choose to cook a delicious meal for my family and friends – and this is one of our favourites. This is chicken curry – my way! It hits all the right notes. Perfect as a midweek pick me up.