

Street Food

recipes from around the world





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prep time 10 min **cook time** 10 min

6 ears corn, shucked
1/4 cup mayonnaise
1/4 cup sour cream or mexican crema
2 garlic cloves, minced
1/2 cup queso fresco or cojita cheese crumbles
1 teaspoon chili powder
1/2 teaspoon cayenne pepper
1/2 cup finely chopped cilantro
kosher salt
lime wedges



instructions

1 In a small bowl combine mayonnaise, sour cream, and garlic. Mix until well combined, set aside. Spread cheese crumbles on a plate, set aside. In a small bowl combine chili powder, cayenne pepper, and 1 teaspoon salt, set aside.

2. Brush grill grate with vegetable oil. Heat grill to high heat. Place corn directly on the grill. Grill corn, turning occasionally until cooked and lightly charred, about 10 minutes.

3. Immediately brush the corn with mayonnaise mixture. Roll corn in cheese crumbles sprinkles with chili powder mixture and cilantro. Squeeze lime over corn and serve immediately.

onion pankoras

prep time 10 min **cook time** 10 min



instructions

1. In a bowl, put all the ingredients, apart from the water. Mix them well and squeeze the onions with your hands so they release their juices. This will help form a batter without having to add too much water. Keep aside for 5 minutes.
2. Add a little water, just enough so you can form small fritters (the size of a walnut). Mix well.
3. Deep fry them in vegetable oil at 160°/170°C – 320°/340°F until cooked through and golden brown. Put them on a plate lined with kitchen paper to drain the excess oil.
4. Serve hot with some Tamarind chutney on the side.

bhel puri

prep time 10 min **cook time** 10 min

150 gms – 4 cups puffed rice
80 gms – 1 cup sev [click here](#) for the recipe
20 papdis crushed
½ cup chopped onion
½ cup boiled potatoes diced in small pieces
8 tbsp tamarind chutney [click here](#) for the recipe
4 tbsp hari chutney [click here](#) for the recipe
½ chaat masala
½ tbsp lemon juice
Salt to taste

instructions

1. Put all the Bhel Puri ingredients in a big bowl and mix well
2. Divide into 4 portions and garnish with the garnishes
3. Serve immediately with more papdis to use as “spoons”

recipe notes

You can add some chopped green chillies and/or some chilly powder to the mix if you like your Bhel Puri spicy.

You can also use some raw mango as garnish





mains

prep time 20 min **cook time** 10 min

shrimp tacos

ingredients

1 lb shrimp peeled and deveined
1 teaspoon cajun seasoning
8 flour tortillas grilled or heated on a skillet

crema

1/4 cup sour cream or Greek Yogurt
1/4 cup heavy cream
juice from one lime
sea salt season to taste

slaw

1 head bok choy fine shred
1 bunch scallions chopped
1/4 cup pepper red sweet

salsa

1 cup pineapple small dice
1/4 cup red onion small dice
1 teaspoon cilantro finely chopped
1 teaspoon lime juice
sea salt season to taste



crema

Mix sour cream, heavy cream, sea salt and lime juice together in a small bowl. Allow it to sit unrefrigerated for 2-3 hours. Cover and refrigerate until needed.

slaw

Mix together boy choy, scallions, and pepper. Refrigerate until needed

salsa

Mix together pineapple, red onion, cilantro and lime juice. Season to taste with sea salt.

1. Season shrimp with your choice of seasonings. I used cajun seasoning
2. Grill shrimp for approximately 3 minutes per side or until completely cooked

Suggested order: Flour tortilla, slaw, grilled shrimp, salsa, crema.

pork pad thai

prep time 10 min **cook time** 15 min



1. In a large bowl, combine noodles with enough very hot tap water to cover. Soak until pliable, about 30 minutes. Drain and set aside.

2. In a small cup, combine tamarind, fish sauce, sugar and 1 tbsp hot water and stir to dissolve; set aside near the stove.

3. In a wok or large sauté pan on medium-high, heat oil. Add garlic and chile pepper and stir-fry until fragrant, 10 seconds. Add pork and stir-fry for 1 minute. Add bok choy and bell pepper and stir-fry until tender, 2 minutes.

4. Push meat and vegetables to the side of the wok. Add eggs and stir-fry until just cooked, 1 minute.

5. Add noodles and fish sauce mixture to the wok and stir-fry everything together until the noodles sear in places and soften a little, 1 to 2 minutes. Add ¼ cup onions, ½ cup bean sprouts and dried shrimp and stir-fry for 1 minute. Divide among bowls and top with remaining ¼ cup onions, ½ cup bean sprouts and cilantro. Serve with lime wedges.

8 oz brown rice Pad Thai noodles
2 tbsp tamarind purée
1 tbsp fish sauce
1 tbsp date sugar
1 1/2 tbsp coconut oil
2 large cloves garlic, thinly sliced
1 to 2 red Thai chile peppers, finely chopped
8 oz pork loin cutlets, trimmed and cut into ½-inch-wide strips
2 cups chopped baby bok choy
1 small red bell pepper, cut into thin strips
2 large eggs, beaten
1/2 cup thinly sliced green onions, divided
1 cup fresh bean sprouts, divided
1 tbsp dried shrimp, coarsely chopped
1/4 cup chopped fresh cilantro
1 lime, cut into quarters

prep time 10 min **cook time** 15 min

1/4 cup coconut milk (TRY: Native Forest Unsweetened Organic Coconut Milk)
1/4 cup loosely packed fresh cilantro
1/4 cup loosely packed fresh Thai basil
1 tbsp green curry paste
2 tsp fish sauce
1 1/2 tsp date sugar
1/2 tsp ground turmeric
4 10-inch-long frozen banana leaves, defrosted, or large Swiss chard leaves (bottom stalk discarded)
4 6-oz boneless halibut fillets
4 lime leaves
1 red Fresno chile pepper, julienned, or ¼ cup julienned red bell pepper

3. Place a square in the center of a cutting board and place 1 piece of fish in the center of the leaf. Spread with a quarter of the curry paste mixture. Place a lime leaf and a few pieces of pepper on top. Fold the sides of the banana leaf up and over the fish and wrap as you would a present with the seam on top. Secure the overlapping banana leaf with a few toothpicks.

4. Arrange fish seam side up in a steamer rack and set the rack over simmering water in a large pot. Cover the pot or steamer basket and steam until fish is opaque when pierced with a paring knife, 8 to 10 minutes.

banana leaf curry fish



1. In a blender, blend coconut milk, cilantro, basil, curry paste, fish sauce, sugar and turmeric until smooth

2. Cut away tough ribs from banana leaves and soak the leaves in a large skillet full of hot tap water to soften for 10 minutes to make them easier to fold. Drain the leaves and cut them into roughly 10-inch squares, removing the tough center rib.

banh mi sandwich

prep time 15 min cook time 15 min



1. First, carve up as much chicken as you think you’ll need. In my experience, half a chicken is a generous amount for 4 people, so you’ll probably have leftovers.
2. Now, chop the carrot into fine strips. You can do this by cutting it into matchsticks with a knife, using the wide holes of a grater, or even using a peeler to create long strips.
3. Place the carrot into a non-metal bowl with the salt, sugar, vinegar and about a ⅓ cup or water, or just enough to make sure almost all the carrot is in pickling liquid.
4. Leave the carrot to pickle for at least 10 minutes, while you slice the baguette into four pieces, slice the cucumber into rounds, and wash and prepare the coriander (cilantro) and chilli, if using.
5. Now, let each person build their sandwich as they desire! I recommend this order: paté, chicken, carrot (drained of liquid), cucumber, coriander (cilantro), chilli or sriracha, mayo.

- 1 rotisserie chicken
- 1 baguette
- 1 large or 2 small carrots
- 1 tsp salt
- 1 tbsp sugar
- ⅓ cup rice vinegar
- 2 small lebanese cucumbers
- Chicken liver pate
- Mayonnaise
- Sriracha
- Sliced fresh red chilli
- Coriander (cilantro)

liangpi noodles

prep time 10 min cook time 20 min



- noodles**
- 300g / 2 cups all purpose flour
 - 700ml / 3 cups water
 - 1 pinch salt
 - 1 tablespoon cooking oil
- sauce**
- 1 small piece Chinese cinnamon (cassia cin-namon)
 - 1 star-anise
 - 1 bay leaf
 - 1 pinch fennel seeds
 - 10 Sichuan peppercorn
 - 120ml / 0.5 cup water
 - 1 teaspoon corn starch / potato starch (mixed with 1 teaspoon of water)
 - 1 pinch salt
 - 1-2 tablespoons black rice vinegar
 - 1-2 cloves garlic, minced
 - 1 tablespoon Chinese chilli oil (or to taste)
 - 1/2 teaspoon toasted sesame oil

1. Mix flour and water until smooth. Through a sieve, pour the mixture into a bowl then cover with cling film. Keep refrigerated for at least 8 hours or overnight.
2. Remove the bowl from the fridge. You will see a layer of clear water on top. Carefully spoon out the water, then stir the batter very well.
3. Brush a thin layer of oil onto a small, light baking tray / sheet pan (see note 1). Pour in some batter to thinly cover the tray.
4. Bring water to a boil in a wok (or a deep frying pan) over a high heat. Gently place the tray on the water to float. Cover with a lid. Cook for around 2 minutes until you see bubbles appear and the noodle is not sticky when touched by hand.
5. Remove the tray and float it on cold water (e.g. in a sink) to cool. Peel the noodle off the tray then transfer to a chopping board. Brush a thin layer of oil on its surface. Repeat the procedure to finish the rest of the batter. Lay noodles one on top of another (see note 2).
6. Make the sauce: Put Chinese cinnamon, star-anise, bay leaf, fennel seeds, Si-chuan peppercorn and water in a sauce pan. Simmer for 5 minutes then add corn starch and water mixture. Remove from the heat when it becomes a bit thick. When completely cool, discard all the spices then add black rice vinegar and minced garlic.
7. Assemble the noodles: Slice the noodles into strips of desired width then put into serving bowls. Garnish with cucumber, coriander and fresh chilli (if using). Pour the cooked sauce, Chinese chilli oil and sesame oil on top.

breakfast jianbing

prep time 10 min cook time 5 min



- 100 ml water
- 200 g white radish
- 2 green onions
- 1 1/2 teaspoons each of salt & white pepper
- 2 teaspoons sesame oil
- 100 g self-raising flour.
- 2 eggs

1. Peel the white radish and cut into thin strips. A mandoline does a good job, however, the taste will not be retained as well as with hand chopping.
2. Add the chopped green onions, half a teaspoon each of salt and white pepper, the sesame oil, and stir well. Set it aside.
3. Crack the eggs into a separate bowl and add the water and flour.
4. Take a whisk and mix evenly and thoroughly. Chopsticks produce a smoother effect, but you can save some time using a whisk.
5. Add the mixture of the green onion, radish, and 1 teaspoon each of salt and pepper to the batter.
6. Start heating a 20 cm flat-bottomed nonstick pan on the stove and add 15g of peanut oil after preheating for 1 minute.
7. With a spoon, scoop out enough batter to cover the bottom of the pan, without making it too thick.
8. Use a spatula to turn the pancake over and then fry for about a minute.

falafel sandwich

prep time 15 min cook time 15 min



- 2 warm, sturdy pitas
- 8-10 warm, freshly fried falafel
- 1/2 cup baba ganoush or hummus
- 1/2 cup tzatziki or thick Greek yogurt (optional)
- 1/2 cup red cabbage, thinly sliced
- 1/2 cup carrots, julienned
- 1/2 cup mixed baby greens
- 1 lemon
- 2 pickled banana peppers
- 4 pickled turnip spears
- Tahini sauce, for drizzling
- Hot sauce
- Kosher salt

1. Warm the pita bread in a low oven while you prepare the ingredients for the sandwich.
2. Dress the baby greens with a just bit of lemon juice and light sprinkling of Kosher salt and set aside.
3. When the pita are warmed through and pliable, remove from the oven and slice off the top third of each to create a pocket.
4. Slather the inside of each pita with half of the baba ganoush, hummus or optional tzatziki and stuff the pocket with 4-5 of the warm falafel. Drizzle on a bit of tahini sauce/hot sauce and top with the dressed baby greens, carrot and cabbage.
5. Finish each sandwich with a garnish of one pickled banana pepper and a couple of pickled turnip. Serve immediately with plenty of napkins.

kathi kababs

prep time 1 hr cook time 50 min



- | | |
|------------------------------|--------------------------------|
| 1 Red Onion | 1 tbsp Red chili powder |
| 1 Yellow bell pepper | 1 tbsp Turmeric powder |
| 380 grams Chicken (boneless) | 1/2 tbsp Nutmeg powder |
| 125 grams Yogurt | 1/2 tbsp Cinnamon powder |
| 1 tbsp Dried mango powder | 1/2 tbsp Green cardamom powder |
| 1 tbsp Cumin powder | 7 tbsp Sunflower oil |
| 1 tbsp Coriander powder | 3 tsp Salt |
| 1 tbsp Garam masala | |

1. Chop the onions and bell peppers in cubes. Cut the chicken into bite sized pieces. Take the chicken, onion and peppers in a bowl. Add the yogurt v
2. Add the dried spices. (one after another on the yogurt). The dried spices are Dried mango powder, Cumin powder, Coriander powder, Garam masala, Red chili powder, Turmeric powder, Nutmeg powder, Cinnamon powder and Green cardamom. Add the salt. Pour 5 tablespoons of oil on the spice mix.
3. Mix the yogurt and spices well with the chicken so that each piece is well coated with yogurt and spice mix. Rest it for at least 1 hour. It is better if marinated in a refrigerator overnight.
4. First wet the wooden skewers with water. Then pierce the onion, peppers and chicken one by one into the skewer.
5. Put the skewers into a preheated oven at 200°C and grill them at 190°C for 20 minutes.
6. After 20 minutes, take them out and bust them with oil. Turn the sides of each skewer and bust them again with oil.
7. Grill them at 190°C for another 20-25 minutes.
8. Take them out. Wrap the tray with an aluminum foil and rest for 10-15 minutes and then serve.

korokke

prep time 30 min cook time 15 min



- 4 medium potatoes (peeled and cut into quarters)
- 1/4 lb. ground beef
- 1/2 onion (finely chopped)
- Salt to taste
- Black pepper to taste
- 1 egg (beaten)
- 1/4 cup flour (or amount needed for coating)
- 1 cup panko breadcrumbs (or amount needed for coating)
- 2 cups vegetable oil (or amount needed for deep frying)

1. Boil potatoes until softened. Test with a skewer, they’re ready when the skewer goes through easily.

2. Drain and mash potatoes while they are hot. Use the lid while you drain so the potatoes don’t fall out.
3. Heat some oil in a medium skillet and saute onion and beef until cooked through.
4. Mix mashed potatoes and onion and beef in a bowl. Season with salt and pepper and let it cool.
5. Make flat and oval-shaped patties. Coat each piece with flour. Dip in beaten egg, and lastly, coat with panko.
6. Deep-fry in about 350 F oil until browned.



prep time 10 min **cook time** 0 min

fruit salad w/ chili

1 small watermelon	2 mangos
1 cantaloupe	1 papaya
1 jicama	Healthy dash of Tajín or chili powder
1 pineapple	Juice of 1 lime
1 cucumber, peeled and seeded	

Preparation

1. Chop fruits into bite sized pieces.
2. Toss fruits with lime juice and Tajín salt or chili powder.
3. Add an extra dash of Tajín if you can handle the heat.

Serving Suggestion

Serve in a bowl at your upcoming summer bbq. Throw the salad in a Ziploc bag and enjoy on-the-go.



strawberry kulfi

prep time 15 min **cook time** 15 min



1. Take milk in a sauce pan, boil it and simmer for 5 mins.Set aside to cool.
2. Rinse strawberries well, remove the leaf and the center.I saw this technique of using a straw to remove the center part so tried it.
3. Once milk is boiled, add condensed milk.Add water to cornflour and mix well without any lumps.
4. Add cornflour mixture along with sugar.Keep cooking.
5. Once it starts to slightly thicken and coat the laddle,switch off and set aside to cool.Take straw berries in a mixer jar and puree it.
6. Refrigerate the milk atleast for 30 mins then add strawberry puree, mix well.
7. Now add strawberry essence and mix it.
8. Then pour it in kulfi moulds / popsicle moulds

1 and 1/4 cups milk
10 nos strawberries
1/4 cup condensed milk (I used homemade)
2 tsp cornflour (mix with 2 tbsp water)
3 tbsp sugar
2 drops strawberry essence (optional)
1/4 cup pistachio (optional topping)
1/4 raspberries (optional topping)

raspados

prep time 10 min **cook time** 20 min



2 1/2 cups chopped fresh strawberries
3 tablespoons sugar
1/4 cup condensed milk (optional)
6 cups shaved ice

1. Put 2 cups strawberries in a medium sauce-pan with 1 cup water and the sugar. Bring to a boil, then reduce heat to low. Cook, stirring occasionally, until sugar dissolves and straw-berries are soft, about 2 minutes. Remove from heat and let cool until no longer steaming hot, about 10 minutes.

2. Pour cooked strawberries and syrup into a blender or food processor and purée until smooth. Let cool completely (you can put it in the refrigerator to speed this up).

3. For each raspado, fill a 12- to 14-oz. cup or glass halfway with shaved ice and pour in about 1/3 cup strawberry syrup. Fill cup with more shaved ice and pour in another 1/3 cup syrup. Top with 2 tbsp. chopped strawberries and pour on 1 tbsp. condensed milk if you like. Serve with a spoon and/or a fat straw.

4. Make ahead: Syrup, chilled, up to 5 days. Shaved ice, frozen, up to 1 day (whirl again before serving to break up icy clumps)



this book is
dedicated to
all the street
vendors around
the world feeding
their communities.