

GALBANI MOZZARELLA PAKORA WITH  
COCONUT & MANGO CURRY SAUCE

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# GALBANI MOZZARELLA PAKORA WITH COCONUT & MANGO CURRY SAUCE

*Chef Gary Parsons*

*Ingredients*

SERVES 4PORTIONS

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**HS690 Harvey & Brockless Kitchen**

**Coconut & Mango Curry Dip**

**300g**

**IT041 Galbini Mozzarella Ball**

**125g**

White onion

2 large onions

Red chilli

1 large chilli

Garlic

2 cloves

Fresh ginger

10g

Fresh coriander

10g

Chickpea flour

100g

Rice flour

20g

Garam masla

10g

Curry powder

15g

Cumin

5g

Smoked paprika

5g

Fenugreek leaves

2g

Nigella seeds

2g

Salt

5g

Water

50ml



GALBANI MOZZERELLA PAKORA

*with Harvey and Brockless Kitchen coconut and mango curry sauce*

### *Method*

1. Begin by making the pakora. In a mixing bowl, combine gram flour, rice flour, all the spices, fresh coriander, nigella seeds, salt, grated ginger, grated garlic, chilli and white onions.
2. Scrunch the mix with your hands, then add water as needed until the consistency is wet and comes together.
3. Cut the Galbani mozzarella ball into small cubes.
4. Take a spoonful of the onion and batter mixture and place the small cubes of mozzarella in the centre. Cover the cheese with the batter.
5. Heat oil in a pan, carefully place pakoras into the oil, turning them occasionally and cook until they are golden brown. Once golden, remove the pakoras from the oil and place them on a paper towel to absorb excess oil.
6. Heat the coconut and mango curry dip in a pan to warm through, then spoon into a bowl. Place the pakoras in the centre and garnish with coriander.

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*Galbani Mozzarella ball*

Loved for its fresh and delicate milky taste, Galbani Mozzarella has been the number one choice for Italian families for years. Traditionally eaten with tomatoes and basil as a 'Caprese' salad, our classic mozzarella is the perfect partner for all your Italian dishes, both cold and hot.

*Harvey and Brockless Kitchen Coconut & Mango Curry Dip*

This totally tropical sauce is made with egg free mayo, mango purée, and coconut milk with a pinch of curry powder and turmeric.

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