

EFFORTLESS GOURMET



*Time-saving
recipes for your
restaurant!*

WITH
CURIO™

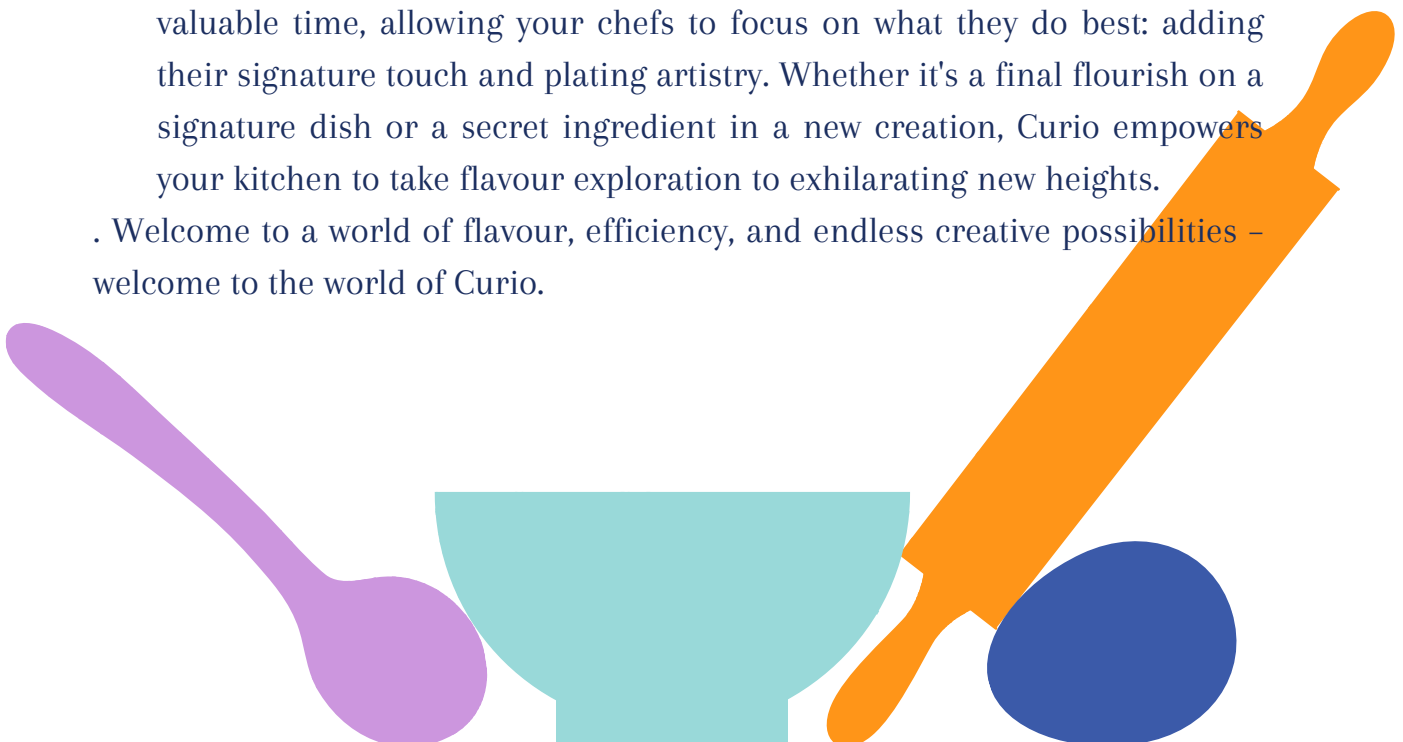
FOREWORD



The symphony of a successful restaurant demands both culinary brilliance and operational finesse. You orchestrate a dance of flavour, ensuring consistent excellence with every dish. Yet, time constraints and intricate menus can make this a delicate balance. **Curio** understands these challenges. We created a line of premium, premade gourmet sauces designed to empower your kitchen and elevate your dishes to new heights.

Here's why Curio is the perfect partner for your restaurant:

- **Unleash Consistent Flavour:** Ditch the time-consuming prep work of complex sauces from scratch. Curio offers a diverse selection of restaurant-grade options, each boasting unique flavour profiles built with high-quality ingredients. This translates to consistent taste, ensuring every plate sings the same delicious tune, delighting your customers time and time again.
 - **Embrace Culinary Expertise:** Our artisanal approach brings the magic of gourmet ingredients and culinary expertise directly to your kitchen. Each sauce is meticulously crafted by passionate chefs, using premium ingredients and innovative techniques. The result? A depth and complexity of flavour that would be difficult to replicate in a busy kitchen environment.
 - **Boost Efficiency, Free Up Creativity:** Incorporating Curio sauces saves valuable time, allowing your chefs to focus on what they do best: adding their signature touch and plating artistry. Whether it's a final flourish on a signature dish or a secret ingredient in a new creation, Curio empowers your kitchen to take flavour exploration to exhilarating new heights.
- . Welcome to a world of flavour, efficiency, and endless creative possibilities – welcome to the world of Curio.





EGGPLANT PARMIGIANA

Make a classic even better with **Curio's Tomato & Roasted Garlic Pasta Sauce!**

Serves 4-5

INGREDIENTS

- 400g Curio's Tomato & Roasted Garlic Pasta Sauce
- 1 large eggplant (500g), sliced (1.5cm rounds)
- 2 cups All Purpose Flour
- Eggs (beaten)
- Panko breadcrumbs (80g) + Parmesan cheese (25g)
- Oil for frying
- Salt & freshly ground black pepper
- 250g shredded mozzarella cheese
- 50g fresh basil leaves, chiffonade (thinly sliced)
- Grated Parmesan cheese (finishing touch, optional)

DIRECTIONS

- 1** Slice an eggplant evenly into 1.5cm thick rounds. Season the slices with salt and let them sweat for 15-20 minutes. This draws out excess moisture, preventing a soggy dish. Pat them dry with paper towels.
- 2** Dip the eggplant in flour seasoned with salt & pepper, then the beaten eggs and finally in the breadcrumb & cheese mixture. Use panko breadcrumbs for a lighter and crispier texture compared to regular breadcrumbs.
- 3** Frying the Eggplant: Heat oil in a large, heavy-bottomed pan or fryer to 175°C. Fry the eggplant slices, aiming for 1-2 minutes per side, or until golden brown and tender. Drain the fried eggplant slices on paper towels to remove excess oil.
- 4** Assemble & Bake: Spread a thin layer of **Curio Tomato & Roasted Garlic Pasta Sauce** in a baking dish. Top with the fried eggplant slices, followed by a sprinkle of shredded mozzarella cheese and a generous amount of fresh basil.
- 5** Repeat layers, ending with cheese. Bake for 15 minutes at 200°C (400°F) or until the cheese is melted and bubbly. Garnish with a final touch of grated Parmesan cheese (optional) before serving.





ROASTED GARLIC SHAKSHOUKA

This Shakshouka recipe features the delicious flavours of Curio's Tomato & Roasted Garlic Sauce, making it a quick and flavorful brunch or lunch option.

Serves 4-5 | Prep Time: 5 mins | Cook Time: 15 mins

INGREDIENTS

- 1 tbsp oil
- 1 medium onion, diced
- 1 green bell pepper, diced (optional)
- 2 cloves garlic, minced
- 1/2 tsp ground cumin
- 1/4 tsp smoked paprika
- Pinch of red pepper flakes (optional)
- 380g Curio's Tomato & Roasted Garlic Pasta Sauce
- 1 cup crumbled feta cheese
- 8 large eggs
- Fresh chopped parsley, for garnish
- Salt and black pepper to taste

DIRECTIONS

- 1 Heat oil in an oven-safe skillet over medium heat. Add onion and bell peppers and cook until softened.
- 2 Stir in garlic, cumin, smoked paprika, and red chilli flakes and cook for an additional minute, until fragrant.
- 3 Add **Curio's Tomato & Roasted Garlic Sauce** and simmer. Using a spoon, create 8 wells in the simmering sauce. Crack an egg into each well.
- 4 Sprinkle the crumbled feta cheese around the eggs and in between the wells.
- 5 Transfer the skillet to a preheated oven at 200°C and bake for 10-12 minutes until the eggs are cooked. Remove from the oven and garnish with fresh chopped parsley.





CHICKEN TIKKA ROLLS with CURIO™ TANDOORI MAYONNAISE

RECIPE:

Makes 5 Rolls

INGREDIENTS

For the Chicken Tikka -

- 500 gms boneless, skinless chicken thighs, cut into bite-sized pieces
- 2.5 tbsp yogurt
- 1.5 tsp lemon juice
- 0.5 tsp red chili powder
- Salt to taste
- 5 tbsp vegetable oil
- **75g Curio's Tandoori Mayo**

For the Rolls -

- 5 roomali rotis (or chapatis/wheat parathas)
- 100 gms chopped onions
- 25 gms chopped green chilies (adjust based on spice preference)
- 25 gms chopped coriander leaves
- **100 gms Curio's Tandoori Mayo (20 gms per roll)**

DIRECTIONS

- **Marinate the Chicken:** In a large bowl, combine yogurt, Curio's Tandoori Mayo, lemon juice, ginger-garlic paste, spices, and salt. Add chicken pieces and coat well. Marinate for at least 30 minutes or overnight.
- **Cook the Chicken Tikka:** Heat 5 tbsp of oil in a large pan over medium-high heat. Add the chicken pieces and cook until browned and cooked through, about 5-7 minutes per side. (Alternatively, grill for a smoky flavor).
- **Assemble and Serve:** Spread mayo on each roomali roti, add veggies, chicken tikka, and roll it up! Cut in half and enjoy!



TANDOORI PANEER SANDWICH

with

CURIO™

TANDOORI MAYONNAISE

RECIPE:

Makes 1 Sandwich

INGREDIENTS

For the Filling-

- 50gm finely diced onion
- 50gm finely diced capsicum
- 40gm crumbled paneer
- 1 tablespoon oil (15 ml)
- Salt and black pepper to taste
- **10gm Curio's Tandoori Mayo**

For Assembly -

- 2 slices white/whole wheat/sourdough bread
- 1 slice cheese
- Fresh coriander
- 25 gms chopped coriander leaves
- **15gm Curio's Tandoori Mayo**

DIRECTIONS

- **Cook the filling:** Heat oil in a pan over medium heat. Add onions and capsicum and cook for 3-4 minutes, until softened and slightly browned. Add crumbled paneer and cook for another minute or two, stirring occasionally—season with salt and pepper. Add Curio's Tandoori Mayonnaise for an extra kick.
- **Assemble the sandwich:** Spread Curio's Tandoori Mayo on one slice of bread, top with a slice cheese, and chopped cilantro. Add the cooked paneer mixture. Add cheese (optional). Top with the other slice of bread.
- **Toast the sandwich:** Toast the sandwich in a pan with butter or grill it in a panini press until golden brown and melty.



GRILLED CHIPOTLE CHICKEN BURGER

with
CURIO™
CHIPOTLE MAYONNAISE

RECIPE:

Makes 2 Burgers

INGREDIENTS

- 400g ground chicken
- 1 teaspoon smoked paprika
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and black pepper to taste
- 2 hamburger buns
- **50g Curio's Chipotle Mayonnaise**
- **Optional burger additions:**
 1. Lettuce leaves
 2. Tomato slices
 3. Red onion slices
 4. Pickled vegetables
 5. Avocado
 6. Cheese (Preferably Cheddar, or processed cheese slices)

DIRECTIONS

- **Making the patty:** Combine the ground chicken, smoked paprika, chilli powder, garlic powder, onion powder, salt, and pepper. Mix gently and avoid overmixing to prevent a tough patty.
- Cook the patty according to your preferred method, until cooked through.
- **Assembly:** Generously spread Curio's chipotle mayo on the bottom bun, then layer shredded lettuce, sliced tomato, and the patty. Add cheese, onion or pickled vegetables if chosen. Top with the other bun and serve immediately.



MEXICAN PANEER & CORN QUESADILLA with **CURIO™** CHIPOTLE MAYONNAISE

RECIPE:

Makes 2 Quesadillas

INGREDIENTS

- 150 grams Pre-cooked Mexican Paneer (marinade recipe below)
- 30 grams | Shredded Cheese
- 30 grams | Corn
- 2 Large Flour Tortillas (pre-cut in half, 10" diameter) - Pre-warmed (flat-top grill or warmer)
- **30gm Curio's Chipotle Mayonnaise**
- **For the Mexican Paneer:**
- 150 grams Paneer (block, cut into 1/2 inch thick slices)
- 2 tbsp Oil
- 1 tbsp lemon juice
- 1 tsp Chili Powder
- 1/2 tsp Cumin
- 1/2 tsp Smoked Paprika
- **15gm Curio's Chipotle Mayonnaise**
- Pinch of Oregano
- Salt and Black Pepper to taste

DIRECTIONS

- **Marinate the Paneer:** In a bowl, combine oil, lemon juice, and spices mentioned in the ingredients. Add the paneer and coat evenly—pan fry/grill to cook.
- **Heat Tortillas:** Preheat the tortillas in stacks or a dedicated tortilla warmer for 30 seconds on medium heat on a flat-top grill.
- **Layer the Fillings:** On one tortilla, sprinkle half of the shredded cheese. Top it with Mexican Paneer and corn.
- Add a generous dollop of **Curio's Chipotle Mayonnaise**
- **Fold and Grill:** Fold the tortilla in half, pressing down gently to adhere the filling. Grill the quesadilla for 1-2 minutes per side, or until it's golden brown and the cheese is melted.
- Serve immediately.



CHEESY MALAI TIKKA WRAP

with
CURIO™
CHEESY MAYONNAISE

RECIPE:

Makes 2 Wraps

INGREDIENTS

- **For the Marinade:**
- 200g Yogurt
- 60g Lemon Juice
- 30g Ginger Garlic Paste
- 1 tsp Kashmiri Red Chili Powder
- 1 tsp Ground Cumin
- ½ tsp Coriander Powder
- ¼ tsp Garam Masala Powder
- ¼ tsp Turmeric Powder
- 5g Salt
- 30g Oil
- **60g Curio's Cheesy Mayo** (optional, but recommended!)

For the Wraps:

- 300g boneless chicken, marinated
- 2 Rotis/Wrap of choice (pre-warmed)
- 60g Shredded Lettuce
- Chopped Red Onion
- Fresh Coriander
- **60g Curio's Cheesy Mayo**
- Green Chutney

DIRECTIONS

- **Marinate the Chicken:** Combine yogurt, lemon juice, ginger garlic paste, spices, salt, oil, and Curio's Cheesy Mayo (if using) in a bowl. Add the chicken breasts and coat them evenly. Cover and refrigerate.
- **Cook the Chicken:** Either in a Grill/Pan-Fry/Tandoor & slice.
- **Assemble the Wraps:** Spread Curio's Cheesy Mayo on one half of each pre-warmed roti. Divide the lettuce, red onion, and fresh cilantro between the 2 wraps. Top each wrap with half of the sliced chicken.
- **Green Chutney and Roll:** Add a dollop of green chutney on top of the filling in each wrap. Roll the rotis tightly to enclose the filling. Cut each wrap in half and serve immediately.



LOADED CHEESY NACHOS

with
CURIO™
CHEESY MAYONNAISE &
SPICY SALSA

RECIPE:

Makes 2 Servings

INGREDIENTS

- **Ingredients (pre-portioned):**
- 200g Tortilla Chips/Nachos
- 150g Pre-shredded Cheese Blend
(Monterey Jack, Cheddar, Mozzarella, Colby)
- 120 gm refried beans
- 60g **Curio's Cheesy Mayo**
- 60g **Curio's Spicy Salsa**
- Pickled Jalapeño Slices
- Charred Corn (Optional)
- Cooked, Shredded Protein of choice
(Optional)
- Black Olives, Sliced (Optional)
- Fresh Coriander

DIRECTIONS

- **Prep Nacho Base:** Spread tortilla chips on baking sheets. Top with a pre-shredded Cheese Blend. Bake in preheated oven/grill until cheese melts (2-3 minutes).
- **Toppings:** Dollop the refried beans, Drizzle hot nachos with Curio's Cheesy Mayo using the dispenser, then top with Curio's Spicy Salsa and a sprinkle of pickled jalapeños. Add your optional protein, charred corn, and olives if using.
- **Garnish** with fresh coriander for a final flourish.

ULTRA CRISPY FRIED CHICKEN BURGER

with

CURIO™

PERI-PERI MAYONNAISE



RECIPE:

Makes 2 Burgers

INGREDIENTS

- **For the Burgers:**
- 2 Pre-cooked Fried Chicken Strips
(adjust the size for the bun)
- 250g Seasoned Flour (pre-mixed in container - salt, pepper, paprika)
- 2 Large Eggs (pre-beaten in container - ~140g total)
- 250g Panko Breadcrumbs (coarse)
- 2 Burger Buns (toasted)
- 50g Shredded Lettuce
- Sliced Tomato & Red Onion (optional)
- **60gm Curio's Peri Peri Mayo**

DIRECTIONS

- **Prep:** Coat your chicken strips in flour, beaten eggs and roll in panko breadcrumbs.
- **Fry the chicken:** Fry the chicken in hot oil (175°C) for 3-4 minutes per side, or until golden brown and cooked through
- **Assemble and Serve:** Toast the hamburger buns until lightly golden brown. Place a crispy chicken strip on the bottom bun. Layer with shredded lettuce (50g), sliced tomato (optional, ~100g), and red onion (optional, ~80g) as desired. Generously drizzle with Curio's Peri Peri Mayo using the dispenser. Add the top bun and serve immediately for a hot and delicious burger experience!



PERI PERI BOWL

with

CURIO™

PERI-PERI MAYONNAISE

RECIPE:

Makes 1 Bowl

INGREDIENTS

- **Base (choose one):**
 - 100g Cooked Brown Rice
 - 100g Cooked Quinoa
- **Protein (choose one):**
 - 80g Sliced Grilled Chicken Breast
 - 80g Baked Tofu/Paneer Cubes
(marinated and seasoned)
- **Veggies (choose 2):**
 - 50g Chopped Capsicum
 - 50g Chopped Onion
 - 50g Chopped Corn
 - 50g Kidney Beans/Rajma
- **Toppings (optional):**
 - 25g Shredded Cheese
 - Chopped Fresh Coriander
- **Sauce:**
 - 20g **Curio's Peri Peri Mayonnaise**

DIRECTIONS

- **Prep:** Ensure all ingredients are pre-cooked, pre-sliced, and pre-portioned for quick assembly.
- **Bowl Building:** In a serving bowl, add the chosen base (brown rice or quinoa).
- Top with the chosen protein option (sliced chicken, tofu cubes, paneer)
- **Veggies:** Add two choices of chopped vegetables (capsicum, red onion, corn, or black beans).
- Generously drizzle with **Curio's Peri Peri Mayo** using the dispenser.
- **Optional Toppings:** For an extra flavour and texture boost, offer shredded cheese and chopped fresh coriander as optional toppings.
- **Variation:** Add a scoop of spic slaw for an extra flavorful and crunchy element. Or Avocado for a premium and healthy option!

ENJOY!

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