

# THE Pickle Tray

No. 1 2017 • The Greenwich Curry Club • [www.greenwichcurryclub.com](http://www.greenwichcurryclub.com)

## POPADOMS & PICKLES

**Goa Beer** are the new sponsors of the Greenwich Curry Club Awards. The genuine Indian Beer, which is gluten-free, is brewed by the family-run boutique Impala Distillery & Brewery in Goa. The brewery was acquired in 2015 by Bollywood actor and film producer Sachiin Joshi. Exclusively imported into the UK by Viiking Ventures, the beer is popular with spicy foods. The Greenwich Curry Club Awards were launched in 2011 to recognise the restaurants, takeaways and people that work in the curry industry in south east London. Voting is open until 19 November at the website above.



**Asian foodies** can nominate their favourite restaurants and takeaways in the first Asian Restaurant Awards, to be held at the Manchester Hilton, on Monday 12 February 2018. The awards are open to Bangladeshi, Burmese, Chinese, Filipino, Indian, Indonesian, Japanese, Korean, Malaysian, Middle Eastern, Singaporean, Sri Lankan, Thai, Turkish and Vietnamese restaurants and takeaways. The shortlisted will be determined by members of the public, who can vote online at [www.acfederation.org](http://www.acfederation.org) or by tweeting their choice using the hashtag #AsianRestaurantAwards – citing the @AsianCatFed handle, restaurant name and location.

**A little boy** is watching his favourite film about fish. "Dad, I love this film because of the colours. My favourite is Dory. Is he always blue?" His dad replies: "No, when he goes on holiday he gets too much sun, then he's a Tanned Dory."



**STARTER**

**EXCLUSIVE!**

## The UK's most popular curry restaurant names

The UK's most popular curry restaurant name is Taj Mahal, followed by Taste of India, the Raj, Saffron and Bengal Spice.

The results were revealed following research conducted by the Greenwich Curry Club of over 240,000 restaurant and takeaway names registered with the Food Standards Agency in England, Scotland, Wales and Northern Ireland.

For takeaways Taste of India tops the popularity list, followed by Saffron, Curry King/s, Bengal Spice and Spice of India.

It's no surprise that curry lovers have become familiar with certain names. There are 46 restaurants called Taj Mahal (and a further 20 takeaways). Taste of India is the name for 38 restaurants and 30 takeaways. Saffron is also popular among owners, with 26 restaurants and 28 takeaways choosing the name. *Continued on p2.*

### Top restaurant names

1. Taj Mahal 46
2. Taste of India 38
3. The Raj 34
4. Saffron 26
5. Bengal Spice 25

### Top takeaway names

1. Taste of India 30
2. Saffron 28
3. Curry King/s 22
- =4 Bengal Spice 21
- =4 Spice of India 21

## SIDE DISH



**DAN TOOMBS** shot into the spotlight after he and his family ate nothing but curry for a year. He is a chef and author, and has a hugely popular website [www.greatcurryrecipes.net](http://www.greatcurryrecipes.net). His cookbook entitled *The Curry Guy*, which shows how to make classic British Indian dishes, was published this year.

**1. When it comes to the classic pickle tray are you a lime pickle, mango chutney, chopped onion or mint yoghurt kind of guy?**

Definitely lime pickle. Especially the spicy ones.

**2. How would you describe “curry” to a Martian?**

Out of this world. Amazing!

**3. What’s the best curry restaurant you’ve ever eaten in?**

That’s a hard one as I have had amazing meals at so many. Cinnamon Club and Benares in London are, of course, incredible. Sometimes, however, I like things a lot more simple. You can’t go wrong with Shababs in Birmingham for a good balti. I also love the home-style cooking at Lahore Kebab House in Shoredich and Al Faisal Tandoori in Manchester.

**4. What’s the one spice you could not do without?**

Cumin.

**5. Tell us about a curry we’ve probably never heard of.**

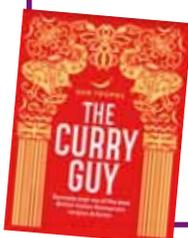
I tried goat’s head curry once in Birmingham. It wasn’t bad actually.

**6. If you owned a curry restaurant what would you call it?**

The Curry Guy!

**7. What curry would you choose for your last meal?**

That would have to be Lamb Nihari.



## STARTER continued

Other popular names just missing the top five lists were Little India, Tandoori Night/s, Indian Ocean and a string with spice in their name, such as Spice of Life, Bombay Spice, Eastern Spice and Spice Village.

Spice, unsurprisingly, is a word used somewhere in the name of many restaurants and takeaways – a whopping 1,750 in fact. Other words that crop up frequently are Tandoori (1,578), Indian (1,414), Balti (665), Curry (560) and Chilli (334).

Evidence that Brits tend to put all subcontinental food under the banner “Indian” regardless of its accuracy, is that other spice countries receive relatively few mentions, with Bangladesh appearing 73 times, Nepal 30 and Pakistan just nine. Bengal crops up 291 times, while the colonial name Bombay is used by 201 restaurants and takeaways.

But not every owner is content to have a name like many others. The research threw up some great names that stood out from the spice crowd, including the Curry Fever Restaurant in Leicester, Curry Cottage at Lovers’ Leap in Derbyshire, Curryosity in Bradford, Curry on the Curve in Newport, Spice Entice in Cardiff and In’Delicious in Greenwich.



Some people have asked me why I’ve decided on a traditional-style newsletter. Well, I’m getting a bit bored of a world where we have to sort out our rubbish and get fined if we do it wrong, book our own flights and pay a booking fee and do our own banking and pay banking charges. I’m Daniel and I’m an editor so I’ve edited this curry newsletter for you and it’s free.

Contact me at: [greenwichcurryclub@gmail.com](mailto:greenwichcurryclub@gmail.com)

## MAIN COURSE



### Recipe by chef Bindi Patel

Leicester chef Bindi Patel has worked at top venues including Michelin-star restaurant Gymkhana in Mayfair, London. She loves the mornings in the kitchen. "The smells, the sight, touch and taste of fresh produce delivered in the morning is unbelievable. It's cooler and quiet and you get to enjoy the gradual build up to the day."

# Goan Mussels

## Ingredients

- A knob of butter
- A drizzle of cold-pressed rapeseed oil
- 1 very finely chopped shallot
- 3 cloves garlic, 1 inch ginger, 1 hot chilli, minced together in a grinder to make a paste
- ½ tsp turmeric
- 1 curry leaf
- ½ tsp coriander powder
- 1 tsp cumin powder
- ¼ tsp garam masala
- Some boiled water to thin sauce
- 1 tin coconut milk
- 1 lime zested and juice of half
- 1.5–2kg mussels – live and fresh, washed and de-bearded
- Handful freshly chopped coriander
- Pinch of salt to taste

## Method

1. In a sauté pan over medium heat, put in the knob of butter and drizzle of cold-pressed rapeseed oil.
2. Add in the shallots and fry gently until well softened without colouring.
3. Add in the ginger, garlic and chilli paste, all the spices and the curry leaf.
4. Fry for approximately 1 minute until the masala loses its raw edge, but do not allow it to burn.
5. Now add in half the tin of coconut milk and a little drop of water. Allow it to gently come to the boil for 10-12 minutes on the lowest setting (without a lid) until the oils start releasing to the top. The consistency must not be too thin or too thick so add in more coconut milk or water if needed.
6. Squeeze over some lime to taste and add in the zest.
7. Turn the heat up, throw in the mussels, and with a lid cook for 2-3 minutes.
8. Throw over the chopped coriander, stir and taste the sauce. Add salt or more lime juice to taste.
9. Serve and enjoy with your choice of naan, rice or bread.

# Goa Beer Greenwich Curry Club Awards



It's that time of year when we ask you to choose your favourite curry restaurants and takeaways, so we are delighted to announce the nominations for the Goa Beer Greenwich Curry Club Awards 2017, in association with the *Greenwich Visitor*.

We are lucky to enjoy a superb range of top-quality Indian, Pakistani, Nepalese and Bangladeshi food in SE10 and surrounds and these Awards, which were estab-

lished in 2011, aim to celebrate the restaurants, takeaways and the people who work in this great spice industry.

This year there are five awards to vote for. Go to the Curry Club website to make your choices for each category (one vote per person). Note that the Favourite Takeaway Award is for dedicated takeaways only and not restaurants. In addition to these five Awards there will also be a special

award as chosen by the members of the Curry Club. Voting closes on Friday 19 November and the winners will be announced in the December issue of the *Greenwich Visitor* newspaper and on the Greenwich Curry Club website. Vote at:  
[www.greenwichcurryclub.com](http://www.greenwichcurryclub.com)

• We are delighted that all nominations will also be entered into the national Asian Curry Awards and the Asian Restaurant Awards.

## Restaurants

Chinipan (*Blackheath*)  
Coriander (*Westcombe Park*)  
Darjeeling (*Lewisham*)  
Everest (*Blackheath*)  
Gurkha's Inn (*Greenwich*)  
Kasturi (*Charlton*)  
Mogul (*Greenwich*)  
Mountain View (*Greenwich*)  
Pathiri (*Greenwich*)  
Royal Nepalese (*Westcombe Park*)  
Saffron Club (*Blackheath*)  
Taste Of Raj (*Blackheath*)

## Takeaways

Charlton Indian Takeaway (*Charlton*)  
Curry Royal Tandoori (*Greenwich*)  
In'Delicious (*Greenwich*)  
Mogul Home Dining Kitchen (*Greenwich*)  
The Village Tandoori (*Charlton*)

## Award categories

Favourite Restaurant  
Favourite Takeaway  
Restaurant Offering Outstanding Service  
Restaurant Offering Outstanding Value  
Favourite New Restaurant  
Greenwich Curry Club Special Award