

star of india



Recipe: Raita

A simple cooling accompaniment to any Indian food. The chilli and mint combined with the coolness of the yoghurt and cucumber, gives this dish a subtle 'kick.' Serve with poppadums and Indian snacks, such as bhajis or samosas, or as an accompaniment to a meal.

Preparation Time: 30 minutes

Cooking Time: None required

Ingredients: 250ml/8fl oz natural yoghurt
½ cucumber, finely chopped
2 heaped tbsp fresh mint leaves, chopped
½ tsp salt
½ green chilli, de-seeded and finely chopped (optional)

Method: Mix together all the ingredients and serve chilled.
The mixture will keep for 1-2 days in the fridge.

Serves: 4 persons

Please do not hesitate to consult with our Executive Chef!