

Toni's Jollof Rice

 100 servings

We've found this dish never fails to create conversations in school kitchens - how people cook it at home, or which restaurants serve the best version, or little twists you can try. It is perfect for allowing creativity and the sharing of ideas.



Ingredients

- 6 red peppers, roughly chopped.
- 5 fresh chillies, deseeded.
- 5 garlic cloves.
- 2kg diced onions.
- 300g tomato paste.
- 1.5litres of tomato passata.
- 4litres chicken stock (or vegetable).
- 4.5kg basmati rice.

Method

1. Fry onions in some oil until golden in colour.
2. Blitz all other ingredients except rice. Add them to the onion.
3. Wash the rice well.
4. Parboil rice.
5. When all water has evaporated, add your paste and continue to cook the rice with the lid on until cooked through.

We like to serve it with pot roasted chicken (pictured left).

Recipes from the school food charity

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St. Anne's Pav Bhaji

 100 servings

Method

1. Boil the potatoes, cauliflower, chickpeas and peas in stock powder until soft. Drain (save the water). Mash until coarse.
2. Fry the ginger/garlic paste in butter, add chopped green pepper and onion. Fry until some of the edges turn lightly golden.
3. Purée the tomatoes and add the Pav Bhaji masala, turmeric, mango powder and the salt.
4. Cook for 30 mins until the oil separates.
5. Add the mashed vegetables. Cook for 15 mins, add the kasuri methi.
6. Serve with toasted milk buns (Pav), coriander, chopped onion, a wedge of lemon and a knob of butter!



Ingredients

- 7 large black cardamom (finely ground).
- 5 dessert spoon cumin (coarsely ground).
- 4 dessert spoon fennel (coarsely ground)
- 4 dessert spoon coriander (finely ground).
- 25 cloves (finely ground).
- 7 dessert spoon dried mango (or some tamarind).
- 3 dessert spoon cinnamon ground.
- 3 dessert spoon chilli powder.
- 5 dessert spoon kasuri methi.
- 5 dessert spoons of turmeric.

- 1.5kg unsalted butter.
- 7.5kg potatoes.
- 3kg onions finely chopped.
- 5kg tomatoes tinned.
- 1kg peas.
- 1kg chickpeas.
- 3 cauliflowers.
- 10 green peppers.
- 200g ginger peppers.
- 200g ginger paste.
- 200g garlic finely chopped or as a paste.

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