

MISSION MUMBAI RECIPES

MANGO LASSI MAKES 2 SERVINGS

INGREDIENTS:

- 250 mL (1 cup) mango pieces (fresh or frozen)
- 500 mL (2 cups) milk (3.25% for a richer taste)
- 30 mL (2 tbsp.) sugar or honey

METHOD:

- Put all ingredients in a blender. (Ask an adult to help with this step.)
- Blend to a smooth consistency. Taste and add more sugar if desired, or a couple of drops of milk if the lassi is too thick.
- Pour into a glass. Garnish with a spring of mint leaves or additional pieces of mango.
- Enjoy!

BUTTER CHICKEN PIZZA MAKES 2 SERVINGS

INGREDIENTS:

- 2 garlic naan (Indian bread)*
 - 175 mL (¾ cup) butter chicken sauce (Patak or any other brand)*
 - 30 mL (2 tbsp.) cilantro chutney sauce (KFI or any other brand)*
 - 250 mL (1 cup) cooked, diced chicken (a rotisserie chicken can be used and the breast pieces cut up for this)
 - 10 mL (2 tsp.) ginger-garlic paste
 - 10-12 cherry tomatoes, sliced in half
 - 125 mL (½ cup) fresh mozzarella cheese (roughly shredded)
 - 60 mL (¼ cup) chopped cilantro
 - salt to taste
- * Most supermarkets will have an international section where these items can be found.

METHOD:

- Preheat the oven to 190 °C (375 °F).
- Lay the naan on a lightly oiled cooking sheet.
- Mix the butter chicken sauce, cilantro chutney sauce, ginger-garlic paste and cooked chicken in a bowl. (This can be done an hour or two in advance of making the pizza; overnight is even better so the chicken is infused with the flavours). Taste and add salt if required.
- Spread the mixture evenly over the naan right up to the edges. Scatter the halved cherry tomatoes on top and then sprinkle the mozzarella evenly.
- Bake in the oven on the middle-rack for 15 minutes or until the naan is slightly brown and crispy at the edges and the cheese is melted.
- Leave the pizza on the middle-rack of the oven and broil on LOW for 2–5 minutes to brown the cheese. Keep a close eye during this step as the pizza could burn — check it after every minute.
- Remove from oven with oven mitts and sprinkle chopped cilantro on top.
- Let cool for at least 5 minutes before slicing and eating.

