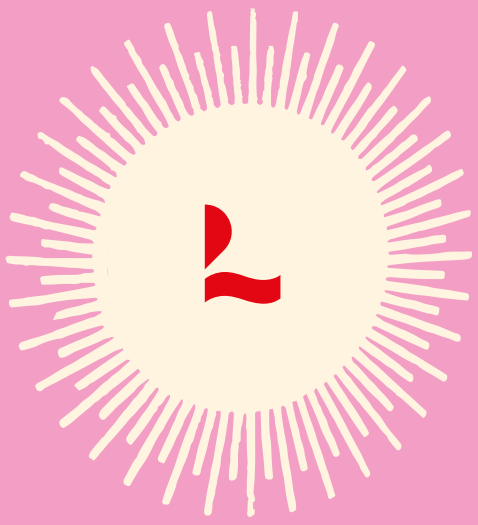


CURRY CLUB
MISSION
मिशन

If you had told me ten years ago that a few late-night curry experiments after work would spiral into four restaurants, food trucks, a full festival setup, three takeaway curry clubs, brewing our own beers and producing our own rum… I'd have laughed. But not because it sounded crazy. Just because it somehow made total sense.

And here we are.

I (Pavan) grew up in the UK in a loud, North Indian household where food was a love language. My mum's kitchen was always buzzing, pressure cookers hissing, spices toasting, something bubbling away on the back burner. By the time I could reach the counter, I was already learning how to layer flavours, not just throw things in a pan. I ended up studying menswear design, and yes, I like things to look good. That same design eye now shapes everything we do at Mission Masala, from the food to the setting and the atmosphere in our spaces.

Mission Masala was never about doing classic Indian food. As for a lot of kids growing up in two cultures, the food at home was always a bit of both. When my mum cooked Indian food, she had to make it a bit more Western so we'd eat it. But even then, she always had to tweak it: my dad's refusal to eat anything without spice meant Indian flavours made their way into everything.

That kind of mash-up became my normal. And when I moved to Belgium for work, people kept asking me where they could find a good Indian restaurant. The thing was, though, that I never had a solid answer. So I started inviting them over instead. I'd cook, we'd eat, and I'd show them how to make it themselves. Those cosy evenings were filled with booze, experiments, laughter, and the kind of energy that carried us late into the night.

Meeting Tim was a game changer! With his love of flavour, colour and going big, we clicked instantly, teamed up, and haven't stopped since.

Born and raised in Antwerp, he had been building mixes way before he ever touched a spice jar. As a DJ he'd been spinning records and packing dancefloors for over two decades. His brain just knows how to mix things, whether it's genres, beats or flavours. Before Mission Masala, he co-founded Barrio Cantina, one of Belgium's OG food truck festivals, so street food was already in his blood.

It progressed from there: small home catering gigs, street parties and, eventually, a food truck.

From a side hustle to where we are today, we've learned (and burned) a lot along the way, but one thing has stayed the same: we cook food we love to eat. Food that's bold, messy, colourful, and made to be shared. Not traditional, but always rooted in flavour and feeling.

Mission Masala is our love child, born from two very different backgrounds, but one shared obsession: food and drinks that hit hard and make people feel something.

This book is our journey on paper. A mix of old-school recipes and mad new fusions. The dishes that brought us together, fed our friends, and filled our restaurants with returning regulars.

To our team, our day-one regulars, our festival family, and everyone who ever asked for "just one more samosa", thank you. You made this real.

Now grab a pan. Open something cold. Let's cook.

With love, spice, and a lot of mess,

Pavan (& Tim)

Mission Masala

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THE MISSION MASALA ESSENTIALS

Spices, staples, and all the good stuff. Your flavour HQ. This is where the real prep begins.

Indian food isn't about rules. It's about rhythm. Heat, sizzle, spice, taste, repeat.

This chapter is your starter pack for navigating the Indian kitchen, from understanding spices to building bold flavours and remixing them like a pro.

FRESH INGREDIENTS

Everyday staples for your base or finishing touches.

TAMATAR

TOMATOES
Fresh or tinned; used for tang and body in sauces.

PYAAZ

ONIONS
Brown for deep curries, sliced for grills, chopped for tarka.

ADRAK-LAHSUN

GINGER–GARLIC PASTE
1:1 blend; foundational for curries and marinades.

DHANIYA PATTA

PUDINA

CURRY PATTA

FRESH CORIANDER
Finisher, adds brightness and lift.

FRESH MINT
For chutneys, raitas or grilled meats.

FRESH CURRY LEAF
Use fresh if possible; add to hot oil to wake up dhals, chutneys, and South Indian bases.

MIRCH

RAWAT GREEN CHILLIES
Suits Indian cooking the best & brings fresh heat. Slit length ways or chopped very small. Don't remove the seeds, that's a waste.

BIG RED CHILLIES
For garnishing.

NIMBU

LIME OR LEMON
Add at the end to cut through richness of both curries and anything BBQ'd.

ESSENTIAL WHOLE SPICES

Tempering these in hot oil releases deep aromas and forms the backbone of many dishes.

ELAICHI

GREEN CARDAMOM
Sweet, floral and fragrant.

JEERA

CUMIN SEEDS
Nutty, earthy and deeply aromatic.

RAI

MUSTARD SEEDS
Pungent, sharp; pop them in oil to release bitterness.

BADI ELAICHI

BLACK CARDAMOM
Smoky, earthy, adds depth to slow-cooked dishes.

LAUNG

CLOVES
Warm, intensely aromatic, used whole or ground.

DALCHINI

CINNAMON STICKS
Sweet, woody spice for curries and biryanis.

SOOKHI LAL MIRCH

DRIED RED CHILLIES
Smoky heat and a gorgeous red hue.

METHI DANA

FENUGREEK SEEDS
Slightly bitter, toasty and maple-like when cooked.

TEJ PATTA

BAY LEAVES
Mild, earthy, used in rice dishes and long simmers.


स्वा दे

ब्रेकफास्ट परथस
BREAKFAST PARATHAS

I grew up in a Punjabi household where parathas were only round when stuffed, and square when folded with butter and layered with love. They still come off the tawa golden, dripping in butter and crispy at the edges, the kind you tear into with your hands and mop up with full-fat yoghurt or raita and a pinch of achaar.

We use atta, a finely milled whole wheat flour that's softer and more finely ground than Western wholemeal. It gives parathas their signature chew while keeping things light and pliable, perfect for folding and layering.

THREE WAYS TO PARATHA

1
PLAIN PARATHA
पलाइन पराठा

Classic, square, with just butter, salt and a pinch of paratha masala folded in.

2
MIXED MASALA PARATHA
मेथी पराठा

Spices, herbs and flavour are built straight into the dough. These can be made with fresh ingredients like chopped methi (fenugreek) leaves, coriander, onions or grated garlic, or with leftovers like day-old dal kneaded in. Bold, messy, and full of texture.

3
STUFFED PARATHA
आलू पराठा

The OG paratha. Filled with spiced potatoes, grated and spiced cauliflower, seasoned paneer, leftover keema or anything you've got on hand. They're hearty, hands-on, and proper soul food.

पलाइन पराठा
1. PLAIN PARATHA

Folding traps the ghee inside, giving you crispy layers, a perfect bite and flakiness in all the right places. This is the ultimate North Indian flatbread.

INGREDIENTS **makes 8 parathas**

350 g whole wheat flour (atta), plus more for dusting
260 ml water
melted ghee or butter
paratha masala (see page 45)

METHOD

Tip the flour into a mixing bowl and slowly pour in the water, mixing with your fingers until it just comes together. Knead lightly for a minute or so – no need to go full power here. Let it rest under a tea towel for 10 minutes.

Now give it a proper knead for 2–3 minutes until it's smooth, stretchy and a little tacky. Cover and let rest in the fridge.

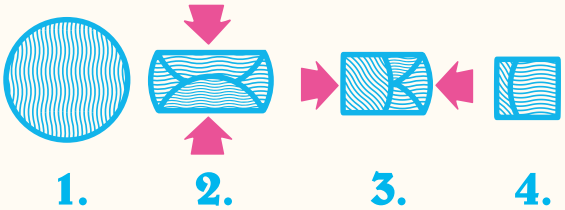
Take the dough out and divide into 8 roughly equal portions (about 100 g each). Roll into balls, dust with flour and flatten into a small round, about the size of your palm.

1. Roll out your dough to a circle about 10 cm across and add a teaspoon of butter in the centre, spread slightly and add a sprinkle of paratha masala.
2. Fold the top edge down, then the bottom up to overlap slightly.
3. Fold the left side in, then the right, to create a rough square.
4. Press gently to seal, dust with flour and roll out again into a bigger square (about 20 cm).

Heat a pan on medium. Roll each dough square out into a larger square, around 20 cm across. Drop it on the hot pan. Once you see faint brown spots (30–60 seconds), flip it.

Brush the top with ghee or oil, flip again, and do the same on the other side. Keep flipping until golden, flaky, and maybe a little puffed.

SCAN TO SEE HOW IT'S DONE




EAT


INDIA
भारत
मिनी

क्रिस्पी केल चाट

CRISPY KALE CHAAT

serves 4

A light, crunchy and spiced kale snack that's perfect for midweek munching or a fun starter. Using the same flavourful bhaji batter, the kale turns crisp while keeping a touch of bite, then gets dressed in tangy chaat flavours for a punchy street food-style treat.

INGREDIENTS

For the kale & herb mix

6–8 whole kale leaves, depending on size.
10 g fresh coriander, chopped

Optional

1 small green chilli, finely chopped

For the batter mix (from Bang Bang Bhajis, see page 66)

150 g gram flour (chickpea flour)
200 ml ice-cold water, sparkling water or beer
2 g coriander seeds
2 g ajwain (lovage seeds)
3 g cumin seeds
1 g dried fenugreek (pinch)
1 g turmeric powder
½ tsp asafoetida powder
3 g Deggi chilli powder (or alternative)
7 g salt

For the chaat dressing

2 tbsp tamarind chutney (see page 28)
2 tbsp coriander & mint chutney (see page 31)
1 tbsp sweet yoghurt (mix in sugar to make it sweet)
1 tsp chaat masala
fresh coriander, chopped, to garnish
1 tbsp pomegranate seeds
1 tbsp finely chopped red onions
sev or crushed papdi for topping (optional)

METHOD

Wash the kale leaves (don't tear) and pat dry. Trim down the stalks of the kale leaves. Keep a long enough end to hold and dip into the batter. Set aside.

In a bowl, combine the batter ingredients and whisk with water until smooth and thick.

Heat oil in a deep pan or fryer. Test with a small piece of leaf; it should sizzle gently.

Take a leaf by its stalk and dip it completely in the batter. Make sure it is fully coated.

Fry the kale leaf by leaf until crisp and lightly golden on both sides, about 2–3 minutes. Drain on paper towels.

Place the fried kale on a plate, dust with chaat masala, drizzle with all 3 sauces and garnish with chopped onions, coriander, pomegranate seeds and sev or crushed papdi if desired. Serve immediately.

कैसे करें : समोसा
HOW TO: MOMOS

1.
Start with a smooth ball of kneaded dough.

2.
Lightly flour the surface and roll out the dough evenly.

3.
Roll into a large, thin sheet.

4.
Use a cutter (about 7–8 cm in diameter) to stamp out circles of dough.

5.
Lift out the momo wrappers and repeat the process with the remaining dough.

6.
Place one wrapper in your palm and spoon about 1 tablespoon of filling into the centre.

7.
Pinch one side of the wrapper closed to secure the filling.

8.
Hold the half-sealed momo in your left hand, with the filling tucked in.
Use your left thumb to gently press the filling down so it stays compact.

With your right hand, start pleating from one side: fold a small section of dough over and pinch it against the back edge to seal.

Keep moving along the edge, folding and pinching each pleat over to the right, while your left hand keeps the momo steady.

9.
Work your way across until you reach the other end. The pleats should curve naturally, creating that classic crescent shape.

राजमा केसादिल्ला

RAAJMA QUESADILLA

makes 6

This red kidney bean curry is all about slow-simmered spice, creamy texture, and a masala that clings to every bite. Indian-style refried beans are the ultimate comfort food when slapped into a paratha with melted cheese, sour cream and the perfect chilli mayo.

INGREDIENTS

For the taajma dhal filling

30 ml sunflower oil
1 tsp cumin seeds
2 green cardamom pods
1 bay leaf
1 small cinnamon stick (about 1 ½ cm)
1 star anise
1 clove
135 g diced red onion
1 tbsp ginger-garlic paste
12 g green chilli, chopped
110 g tomato, chopped
1 tbsp coriander powder
2 tsp cumin powder
1 tsp turmeric powder
1 tsp MM garam masala
1 tbsp chana masala powder
30 g salt (adjust to taste)
400 g tinned red kidney beans (drained weight)

For the build

cooked raajma dhal
480 g mozzarella & cheddar mix, grated
120 g sour cream
20 g mixed pickle (blitzed smooth, then stirred into sour cream)
90 g diced red onion
90 g pickled red onion (see page 37)
6 lime wedges
30 g fresh coriander, chopped (half for filling and half for garnish)
6 parathas (see recipe, page 43) or store-bought flatbreads
butter or ghee, for toasting

METHOD

Cooking the raajma

Heat the sunflower oil in a pan over medium heat. Add the cumin seeds, cardamom pods, bay leaf, cinnamon, star anise and clove. Let them sizzle and infuse the oil for about 30 seconds.

Toss in the red onions with a pinch of salt. Fry until golden brown and softened – don't rush this step. Add the ginger-garlic paste and chopped green chilli. Fry for another minute until the raw smell disappears. Add the tomatoes.

Cook them down until the oil starts to separate and the tomatoes have darkened for about 10–12 minutes. Sprinkle in all the ground spices: coriander, cumin, turmeric, chana masala and garam masala. Stir and toast the spices for a minute until fragrant.

Add the red kidney beans along with a splash of water or bean liquor (if using tinned). Simmer gently on low heat for 15–20 minutes to allow the beans to soak up the masala.

Mash a few beans to naturally thicken the curry. Taste and adjust salt and spice levels to finish.

Building the quesadilla

Mix the sour cream with the blitzed pickle to make a tangy sour cream sauce. Keep the raajma, cheese, diced onion, coriander and lime ready in bowls for easy assembly.

Place a flat, heavy pan or tawa over medium heat. Add a touch of butter or ghee.

Lay one paratha in the pan. Spread roughly 65 g of raajma evenly over half the base. Sprinkle 80 g of cheese mix on top. Add a spoonful of diced red onion and a sprinkle of chopped coriander.

Fold the paratha over into a half-moon. Press lightly with a spatula to seal. Toast until golden and crisp, then flip and repeat on the other side until the cheese is melted.

Remove from the pan, cut in half, top with chilli sour cream, pickled onions and coriander, and serve hot with a squeeze of lime. Repeat for all 6 quesadillas.

Flavour profile	serves	Glass
tropical/sweet	4	long drink

तिक्की पाजी

TIKKI PAAJI

A tropical tiki with a Mission twist — made extra special thanks to our very own Paaji beer. Bold, juicy and unapologetically fun.

INGREDIENTS

For the prep
120 ml spiced rum
120 ml gin
175 ml pineapple juice
25 ml ginger juice
60 ml lime juice
60 ml ginger syrup

To serve
ice cubes
5 cl Paaji beer (or any IPA beer)

Garnish
fresh or dehydrated lime and pineapple

METHOD

First, make the prep by combining the spirits, juices and syrup in a container. Chill in the fridge.

To serve

Pour 14 cl of the prep into a glass. Fill the glass with ice cubes. Top up with the beer. Give it a quick stir in gentle circular motions.

Garnish and serve.


BEER
PAAJI
DOUBLE
DRY HOPPED
INDIA PALE ALE
33CL
7,5%