

Tamarind Paste is made from the concentrated fruit of the tamarind tree. These beanlike pods contain a dark brown fibrous, sticky pulp that becomes sweeter as it ripens. This tamarind paste is made with less ripe pods, making it perfect for adding a sour and tart flavor to chutneys, curries, sambhars, marinades, stir fries, and noodle dishes like pad thai.

The sour taste in tamarind comes from tartaric acid. The acidity means that tamarind can be used much like citrus in cooking. In India, it's used to add sourness to curries. In Thai or Chinese cuisine, it's added to hot-and-sour soups. In the Middle East, it's used to make many refreshing summer drinks. The ripe fruit is also eaten raw.



INGREDIENTS:

Organic Tamarind Pulp, Water.

Certified Organic by NJDA
Gluten-Free | Vegan | Non-GMO

Made from the concentrated fruit of the tamarind tree. Product of India.

ABOUT US

Founded in 2008 by husband and wife team, Sandeep & Nalini Agarwal, Pure Indian Foods is an artisanal maker of grass-fed organic ghee products, and offers complete line of sustainably-sourced, Non-GMO organic curry sauce, organic spices and herbs and organic Ayurveda products, alongside traditional Indian grocery products.

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ORGANIC TAMARIND PASTE



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Tamarind Chutney

- 1 tsp grassfed ghee
- ½ tsp cumin seeds
- ¼ tsp fennel seeds
- ½ tsp ginger ground
- ¼ tsp garam masala
- ¼ tsp cayenne
- ¼ tsp asafoetida (hing)
- 1 cup filtered water
- ¾ cup grated jaggery
- 1 ½ TBSP tamarind paste

Heat ghee in a medium sauce pan, and add spices. Bloom spices for 2 minutes or until aromatic. Add water, jaggery, and tamarind paste, and stir. Simmer on low for 15-20 minutes. Sauce will be thin, but will thicken as it cools.

Tamarind pairs well with:

Cabbage, chicken, fish, lamb, lentils, mushrooms, peanuts, pork, most vegetables; asafoetida (hing), chili, cilantro, cumin, galangal, garlic, ginger, mustard, shrimp paste, soy sauce, star anise, brown sugar, turmeric, yogurt.

Other Ideas:

- Add a spoonful to any chili, curry, or dal for a rich and sour sweetness.
- Tamarind goes well with chocolate and warm spices like cinnamon and ginger. Try it in your next chocolate or gingerbread cake.
- Thin with milk, sweeten with sugar, then use as a glaze on banana bread.
- Mix a couple teaspoons with lemon juice, ginger-infused simple syrup, and water to make lemonade.
- Add it to a whiskey sour with ginger simple syrup. Garnish with mint or orange.
- toss roasted vegetables from the oven with tamarind concentrate thinned with water or stock, then return to oven for 5-8 more minutes for a final crisp.
- Mix with equal parts honey and lemon and 3 parts sugar for a face scrub.

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