

Fortune®



*Serving Suggestion

LAMB ROGAN JOSH, SPICED
FORTUNE BIRYANI SPECIAL BASMATI RICE,
MANGO CHUTNEY AND RIATA

BIRYANI SPECIAL BASMATI RICE & FRAGRANT JASMINE RICE

EXPERIENCE THE AUTHENTICITY & GREAT QUALITY FOR YOURSELF



FORTUNE BIRYANI SPECIAL BASMATI RICE

- Extra long slender grains
- Traditional fragrant aroma and flavour
- Indian Himalayan foot hills origin



FORTUNE FRAGRANT JASMINE RICE

- Soft and sticky texture
- Floral aromas with a hint of pandan
- Thailand’s North East origin

Fortune Biryani Special Basmati Rice is grown in the Himalayan foot hills of India. ‘Basmati’ is derived from the Hindu word literally meaning fragrant and it is this wonderful aroma that affirms Fortune’s Indian heritage.



The Basmati aroma, combined with our extra long slender grains and smooth fine texture provides the authentic dining experience for your customers to enjoy at any occasion designed to impress.

PRODUCT WEIGHT	PRODUCT CODE	CARTON QTY
5kg	163387	4
10kg	163388	2
20kg	163389	1



100 grams of Fortune Biryani Special Basmati Rice with 200 millilitres of water produces approximately 240 grams of cooked rice.

RICE THAT YIELDS

While the Fortune Biryani Special Basmati Rice and Fortune Fragrant Jasmine Rice are both well known for their authentic roots and wonderful aromas, they are also defined by their extra long grains.



100 grams of Fortune Fragrant Jasmine Rice with 187 millilitres of water produces approximately 225 grams of cooked rice.

GREAT RESULTS

These grains lengthen further through the cooking process, translating to extra serves and lower costs. Try our Fortune Rice to experience the authenticity, the aroma, the taste, the quality and the great yields for yourself.

Rice holds such a revered position in traditional Thai culture, that the most common term for eat, ‘kin kao’ literally means ‘to eat rice.’ Fortune Fragrant Jasmine Rice taps into this tradition – sourcing our grains from the ideal growing fields of Thailand’s North East.



Delivering trademark qualities that you look for in authentic Jasmine rice, the rich fragrance reminiscent of pandan and moist grains with sticky texture will elevate your menu as you serve countless options to delight your customer’s senses.

PRODUCT WEIGHT	PRODUCT CODE	CARTON QTY
5kg	163409	4
10kg	163408	2
20kg	163407	1



PAN-FRIED BABY SNAPPER, GARLIC PRAWNS, FORTUNE BIRYANI SPECIAL BASMATI RICE WITH SAFFRON



SATAY SPICED CHICKEN SKEWERS, FORTUNE FRAGRANT JASMINE RICE INFUSED WITH PANDAN, CUCUMBER PICKLE

GRILLED CHICKEN TIKKA MASALA WITH FORTUNE BIRYANI SPECIAL BASMATI RICE

SERVES 4

INGREDIENTS

1kg Chicken Thigh Boneless	100g Yoghurt
16g Cumin Ground	8g Tandoori Paste
16g Coriander Ground	4g Tandoori Powder
24g Garam Masala	18g Fenugreek Seeds
16g Fennel Ground	100g Fortune Biryani
20g Kashmiri Chilli	Special Basmati Rice

METHOD

1. Cook your Fortune Biryani Special Basmati Rice following the cooking instructions on the bag.
2. Add the cumin, coriander, garam masala, fennel, kashmiri chilli, tandoori paste and tandoori powder into the yoghurt and mix.
3. Sauté the fenugreek seeds until fragrant and add to the yoghurt mix. Marinate the chicken.
4. Set aside for 24 hours in the fridge.
5. Grill chicken in a hot pan until cooked through, serve with rice and your favourite accompaniments like mango chutney, cucumber raita and naan bread.



YELLOW SEAFOOD CURRY WITH FORTUNE FRAGRANT JASMINE RICE

SERVES 6

INGREDIENTS

1 Morten Bay Bug
3 Squid Tubes
450g Prawns
20 Mussels
300g Fortune Fragrant
Jasmine Rice
1 Lime
60g Chopped Coriander
1 Red Chilli

CURRY PASTE

30g Cashews
1.5kg White Onion
30g Chopped Onion
15g Coriander Root
1.5 Green Chillies
2g Ginger
2g Garlic
600ml Coconut Cream

SPICES

8 Bay Leaves
6 Cumin Seeds
6 Whole Nutmeg
9 Red Cardamom Seeds
3 Black Cardamom Seeds
9 Whole Cloves
30g Black Mustard Seeds
12g Cumin Powder
30ml Tamarind Paste
7.5g Coriander Powder
8g Turmeric Powder
9g Garam Masala

METHOD

1. To begin, soak the cashews for 24 hours and strain.
2. Take the white onion and boil it in enough water to just cover the whole of the onion. Boil until soft and most of the liquid has evaporated, then blend the onion into a paste.
3. Fry the chopped onion and combine with the strained cashews. Blend with the coriander root, green chilli, ginger and garlic into a smooth puree.
4. In a heavy bottom pot, add the onion paste (step 2), with the puree (step 3) and fry until fragrant, taking care not to burn. Add in all of the spices and simmer until aromatic. Add the coconut cream and continue to simmer. Set aside until needed.
5. Cook your Fortune Fragrant Jasmine Rice following the cooking instructions on the bag.
6. Prepare your seafood and saute in a hot pan adding the curry sauce. Heat until it boils and all of the seafood cooks through.
7. Place the rice into a mould and serve with curry. Garnish with fresh lime, coriander and red chilli.

