

SHINE SHINE COOKDOOK Celebrating Diversity at Sonepar





SHINE

Support, Honour, Inspire, Nurture, Empower

SHINE ERG is focused on empowering associates to honour their cultures in the workplace and create dialogue that inspires and nurtures further conversation on inclusion and visibility.

The SHINE cookbook has been curated to celebrate the positive impact of working for an organization where cultures and customs come together with a growing diverse workforce.

Enjoy reading and trying the recipes provided by associates .







Bifanas

(Pork Sandwiches)

Ingredients :

• 3 to 4 Tablespoons Tomato Paste 10 - 12 Bifanas - (Pork Meat) • All Seasoned Salt to taste • Vinegar to taste • 6 Tbsp Olive Oil • 2 Tsp Garlic Powder (or to taste) Cayenne Pepper to taste • 3 Banana Peppers in strips

6 Portuguese Buns

How to Make Bifanas

In a bowl put seasoned salt & pork, mix around and let sit a bit or over night in the refrigerator.

In a frying pan put olive oil and fry the pork. Put in a deep oven dish. Set aside for now.

In a pot place sliced into circles onions in 2 to 3 tablespoons of olive oil and

When onions are starting to soften add tomato paste, garlic powder and the peppers. Add the vinegar and salt to

Once this is done pour over the beefs/pork and put in the oven for about 1/2 hour at 300 Degrees Fahrenheit.

Serve in Portuguesee buns



Serves 4 Adults

Preparation Time 20 minutes

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Cooking Time 60 minutes

Tools needed

- Measuring spoons
- Deep pot
- Chopping BoardChopping Knife
- Chopping
 Lodio
- Ladle
- Frying pan

History behind Butter Chicken

The result of a culinary experiment at a roadside restaurant, butter chicken quickly spread throughout India to become arguably the nation's favourite dish.

Butter Chicken

Ingredients :

- 4 to 6 Chicken breasts
- 6 tablespoons canola oil
- 4 pieces of garlic
- 2 tablespoons of Ginger
- 396ml Tomato paste
- 750ml water
- 1/4 tsp sugar
- 1/2 tsp black pepper
- 2 tablespoons Peacock Kasoori Methi
- 1 L whipping cream
- 2 cups 2% milk

How to Make Butter Chicken

- Pour 4tbps of canola oil in a deep pot
- 2 Add 4 pieces of garlic, 2 Tbsp of Ginger to the oil and fry until lightly brown
- 3 To the pot, add 396 ml tomato paste, 750 ml of water
- 4 Stir in 1/4 tsp sugar, 1/2 tsp black pepper, 1 tsp Cayan pepper and 1/2 tsp garam masala
- 5 Turn stove to medium heat and allow it to cook down to a paste. Add 1L whipping cream and 2 cups of milk

Turn heat to high, allow to boil and keep stirring the curry. In a separate frying pan, pour in 2 tbsps oil and lightly brown 4 - 6 chicken breasts. Add chicken after 20 minutes to the curry.

Add 2 Tbsp of ""Peacock Kasoori Methi" and now allow the curry to boil for 20 minutes until the consistency is thick. Enjoy!



Enjoy with some Naan bread or rice!

		Qu (Ven
Serves 4 Adults Preparation Time 10 minutes	• • •	Ingred • 1 cup w • 1 (14 ou milk • 1 ¾ cup • 3 eggs • 1 teaspond How to
Cooking Time 30 minutes Tools needed • Bowl • Whisk • Chopping Board • Chopping Knife		 Prehe degre Prepa filling water Melt s mediu until r into a ensur next s
History behind Quesillo The origin is Canaria dessert known in the Canary Islands as Fl Huevo, and was pre- with milk and sugar not with condensed since it was not inve- until the beginning of 19th century.	e an de pared and milk, ented	 4 Pour s bowl. add to extrao spatu 5 Pour r coole place 6 Bake 45 mi carefu about
		7 Let qu at lea to ove edges



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uesillo nezulan Flan)

edients :

p white sugar ounces) can sweetened condensed

cups milk, or as needed

aspoon vanilla extract

to Make Quesillo

eheat the oven to 350 degrees F (175 grees C).

epare a bain-marie, or water bath, by ing a 9-inch heat-proof container with ater.

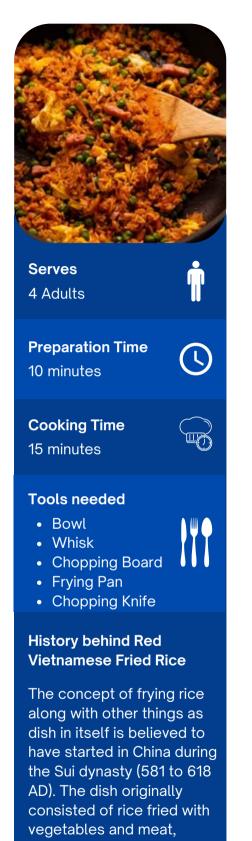
elt sugar in a nonstick pan over edium-low heat, stirring constantly til melted, 7 to 10 minutes; Pour sugar to a flan mold, coating the sides to sure that the egg/milk mixture in the ext step will not touch the container.

our sweetened condensed milk into a owl. Fill the empty can with milk and Id to the bowl; stir in eggs and vanilla tract. Blend well. Fold mixture with a atula to remove air bubbles.

our milk mixture into the slightly poled flan mold. Put the lid on and ace inside the water bath.

ake the quesillo in the bain-marie for 5 minutes. Pry lid open with a knife arefully; continue baking until set, bout 15 minutes more.

Let quesillo cool to room temperature, at least 25 minutes; refrigerate 8 hours to overnight. Slide a knife around the edges of the mold to loosen and invert onto a plate.



flavoured with soy sauce,

garlic and seasoning.



Red Vietnamese Fried Rice

Ingredients :

- 30g / 2 tbsp unsalted butter
- 3 garlic cloves, finely minced
- 1/2 cup diced ham (lpre-chopped)
- 1 cup frozen peas
- 2 1/2 cups day-old cooked jasmine rice
- 2 tbsp tomato paste
- 2 tsp fish sauce
- 2 tsp soy sauce (all purpose or light)
- 1/4 tsp white sugar
- 2 eggs , whisked

How to Make Red Vietnamese Fried Rice

Melt most of the butter in a large nonstick skillet over high heat (save a dab for scrambling eggs).

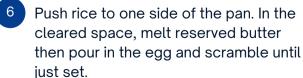


Add garlic, cook for 10 seconds.



- Add ham, stir for 30 seconds.
- Add rice and tomato paste, cook for 2 minutes.

5 Add fish sauce, soy and sugar, cook 1 minute to get a bit of nice caramelisation on the tomatoey rice.



Toss cooked egg through the rice. Serve!

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Serves 4 Adults	• 2 • 1/ • 1 • 1
Preparation Time 10 minutes	• 1 • ½
Cooking Time 30 minutes	Hov 1
Tools needed• Frying pan• Mixing bowl• Chopping Board• Chopping Knife	2
History behind Pazham Pori	3
Banana Fritters are a popular sweet snack enjoyed in Kerala, India	4
especially during the monsoon season . This traditional dish is a perfect blend of ripe bananas, a hint of spices, and a crispy golden coating. The aroma wafting from the street	5
vendors' carts is enough to entice anyone's taste buds.	7

azham Pori anana Fritters)

gredients :

w to Make Pazham Pori





- Push rice to one side of the pan. In the

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2 to 3 medium to large ripe bananas I/2 cup all purpose flour tablespoon Rice Flour pinch turmeric powder pinch baking soda ⅓ cup water or add as required

In a mixing bowl, add both flours, 1 tablespoon sugar (optional), a pinch of turmeric powder and a pinch of baking soda. Then add 1/2 cup water.

Mix to a smooth batter without any lumps. The batter consistency is slightly thick so that it coats the banana slices very well. Keep aside.

Peel two large bananas. Then first slice them in half or quarters. Then slice each piece vertically in two equal parts.

Heat oil for deep frying pan. When the oil becomes hot, then the banana fritters can be fried.

Dip each slice in the batter and coat it well with the batter.

Fry till both sides are light golden. Stop once the bananas start oozing out moisture into the oil and the oil begins to splutter too much.

Remove from oil and serve



Serves 4 Adults

Preparation Time 15 minutes

Cooking Time 45 minutes

Tools needed

 Bowl Large Pot



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- Chopping Board
- Chopping Knife

About Mexican Pasta Gratin

This Mexican Pasta recipe is a vibrant, spicy twist on a classic comfort food. Infused with traditional Mexican spices and topped with cheese

SHINE Mexican **Pasta Gratin**

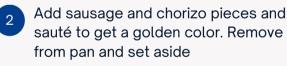
Ingredients :

- 500gr sliced hot Italian Sausages
- 250gr sliced chorizo salami
- Olive Oil for sauteing
- 1 sliced onion
- 1 diced green pepper
- 2 diced tomatoes
- 1 Tbsp Tex-Mex blend
- 2 Tbsp crushed chili/red pepper
- 1 canned tomato sauce
- 400gr dried pasta [Penne or fusilli]
- Small quantity of Mexican cheese
- Salt

How to Make Mexican Pasta Gratin



Heat a pan at medium heat and add 1 Tbsp of Olive oil.

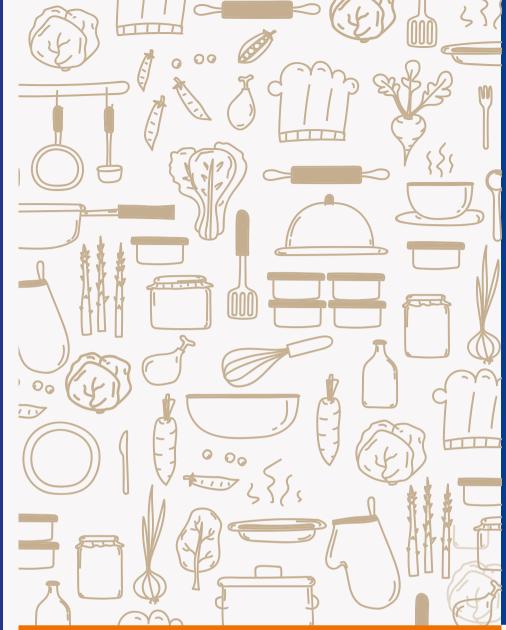


- Add sliced onion and diced green pepper into frying pan. Sauté for 5 minutes or until softened. Add Tex-Mex blend and stir for a minute.
- Add salt, diced tomatoes, tomato sauce, chili pepper, sausage and chorizo pieces that were put aside. Keep sauce at gente simmer.

In a separate pot, boil pasta according to package directions. Drain and add pasta to sauce. Transfer into baking dish and add cheese



Remove and serve



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