Plated Tea Time with Street Storyss

Ingredients - Pg 1

For Jamun Chat
- Jamun or Black Grapes - 300 gm (deseeded and sliced)
- Cherry Tomato or Regular Tomato - 80 gm
- Garlic - 1 piece
- Fresh Chilli - 1 piece
- Peanuts - 40 gm
- Amaranth Seeds - 1 tsp
- Corriander Roots - ½ tsp
- Lemon Juice - ¼ tsp
- Fried Onion - 1 tsp
- Chili Flakes - ½ tsp
- Tamarind Juice or Extract - 4 tsp
- Mushroom Sauce - 10 gm
- Vegetarian Oyster Sauce - 10 gm
- Palm Sugar - 2 tsp
- Soya Sauce - 1 tsp
- Red Chili Powder - 1 tsp
- Hot Curry Powder - 2 tsp
- Iceburg Cup - 2 or 3 no

For Jackfruit Masala
- Jackfruit Keema - 100 gm
- Olive Oil - 2 tbsp
- Garlic - 20 gm
- Ginger - 20 gm
- Onion - 30 gm
- Red Chili Powder - ¼ tsp
- Cumin Powder - ¼ tsp
- Grated Coconut - 1 tsp
- Curry Leaves - a few
- Black Mustard - ¼ tsp
- Kasoori Methi - ¼ tsp
- Walnut - 1 tsp
- Jalapenos - a few
- Green Olives - a few
For Hemp Seed Pate or Chutney
Hemp Seed - 20 gm
Chopped Garlic - 1 tsp
Fresh Chopped Corriander - 1 tsp
Chopped Ginger - 1 tsp
Garlic Chives - 1 tsp
Roasted Cumin - ½ tsp
Fresh Mint Leaves - ½ tsp
Cream Cheese - 2 tsp
Toasties - a few
Sea Salt or Rock Salt - according to taste
Lemon Juice - 1/2 tsp