

Koluu Turns Up The Heat



Sri Lanka's celebrity chef, Koluu, has pushed the barriers of home cooking once again, this time with an innovative range of spices and seasoning named 'Spice It Up!' From restaurants to cooking shows to grand musical productions, Koluu has always been a vibrant presence on Colombo's social scene. With his latest culinary venture, home cooks can now set tongues aflame with less than half the hassle with these authentic Sri Lankan flavours. The variants include all-time local favourites, such as Fish Mustard Curry, Ambul Thiyal, Mutton Pol Kiri Baddun, Pork Kalu Pol Curry, Chicken Red Curry and Beef Pepper Curry-dishes that never fail to hit the sweet spot of anyone well-versed in Sri Lankan cuisine.

Apart from the taste, the biggest plus point of 'Spice it Up!' is the ease with which it allows any cook to master these usually complex flavours. With no chopping or peeling required, meals can be prepared with minimal effort, saving great amounts of time and resources. Once the meat/fish/vegetables have been seasoned and sautéed in the spice mix, simply add coconut milk and cook for a few minutes. It's the perfect solution to a quick, delicious weeknight meal, and a welcome alternative to leftovers or fast food.

As a well-travelled chef, Koluu's understanding of food has won him much recognition along with die-hard fans-particularly when it comes to his Black Pork Curry! Just last year he was the first Sri Lankan to ever be invited to the annual event of the Culinary Institute of America, and gave many from that international audience their very first spicy taste of Sri Lanka. Fans can also keep up with his food exploits by reading his weekly newspaper column, or perusing a copy of his inspirational and surprisingly easy-to-use cookery book.

Using the best quality spices on the market, Koluu's new endeavour has been developed in partnership with the Rich Brand, whose seasoning products have been in production for over two decades, supplying supermarkets, hotels and caterers alike. The Rich Brand sources its raw material from growers around the country, striking a fair deal with the harvesters themselves. All their products adhere to a strict standard of consistent quality, and waste is minimised through the use of modern packaging and optimised grinding equipment. Energy is also used more efficiently to curb any environmental impact.

The 'Spice it Up!' range has ISO 22000 certification, so buyers know they're investing in a product of quality. So if you're stuck for ideas for dinner tonight, why not whip up your own Pork Kalu Pol Curry within mere minutes?

