

# MAKE A DINNER DATE WITH CAPERS CAFÉ + FOOD STORE

Nourish your body and comfort your soul over the cooler months with delicious dishes from Capers Café Winter Dinner Menu.

A warm welcome awaits locals and visitors alike in the cosy and inviting interior of Capers Café + Food Store. It's easy to see why it has become a firm favourite in the Rotorua community for nearly 18 years.

The Capers winter menu provides delicious dinner options including the popular and hearty Lamb Shank. Braised in olives, chorizo, red wine and thyme, the tender shank is served on a bed of potato mash, butter roasted garlic and red onion with green vegetables. Dive into one of Capers signature dishes - the Chicken, Mushroom and Bacon Fettuccine. Made with organic free-range chicken in a rich and creamy sauce, perfect for a cool winter's evening.

You can even opt for one of their nutritious cabinet meals, including their freshly made world-famous salad selection. Vegan and vegetarians are well catered for with a daily special, ranging from heart-warming curries to vegetable stacks with Capers nut mince. All meals are available for you to enjoy in the café or as a takeaway meal - just ask the friendly team.

Capers is also the perfect place to catch up with friends for a casual drink. There's a newly released drink menu, featuring local, biodynamic, vegan and organic wines and locally brewed beers. A new addition to the drinks list is the Featured New Zealand Distillery Gin. Served with East Imperial Tonic, the current offering is Christchurch's Curiosity Gin. Pair with a chicken platter and crumbed eggplant chips, and

you've got a tasty way to ease yourself into the evening.

After dinner make time to browse the Food Store. It truly is foodie heaven. New Zealand Artisan products fill the shelves and help inspire culinary creations in your own kitchen.

The newest addition to the Food Store is Pepper & Me, delicious spice blends, pastes and sauces, crafted to make awesome, healthy, allergen-friendly meals for the whole family. Pepper & Me is based in Tauranga and founded by Cherie, a chef who's dedicated to making life easier, by helping you create outstanding meals. The impressive range of Pepper + Me products are perfect for jazzing up the simplest of dishes, with recipe cards available so you can start creating at home.

Dry July is in full swing, and if you're on the hunt for a sophisticated tittle to enjoy while you're not drinking, look no further than Seedlip, the world's first distilled non-alcoholic spirit. Available in Citrus, Herbal and Aromatic varieties to create your favourite mocktails. Capers Food Store also stock a selection of tonic waters from East Imperial and New Zealand's own Quina Fina, for the perfect mixer for your Seedlip or gin at home.

For those who love chocolate, World Chocolate Day is this Sunday and chocolatiers Paul and Sande Jansen from Volcanic Chocolate will be joining the Capers team to sample their incredible range of handcrafted artisan chocolates. It's a tough job deciding which flavour will be your favourite, but Paul and Sande are a wealth of knowledge and passionate about their incredible chocolate range which you can sample between 10 am and 1 pm this Sunday.

Capers Café + Food Store - open 7 am till 9 pm, 7 days - for breakfast, lunch and dinner.



## Pepper + Me Butter Chicken

Prep Time - 10 mins; Cook Time - 25 mins; Total Time - 35 mins; Servings - 3 Adults

### Ingredients

- 100 gm Pepper & Me Tandoori Paste
- 4 large Chicken thighs boneless and skinless
- 2 tbsp Tomato paste
- 1 Chipotle Pepper chopped or 1 tbsp chipotle sauce
- 300 gm Tomato passata
- 1 cup Cream
- 2 tsp Sugar
- 2 Onions very finely diced or blended
- 2 tbsp Butter or ghee
- 1 tsp Pepper & Me Whatevz Mum or Chipotle and Lime Salt

### Instructions

1. Slice the Chicken thigh and if possible marinate in the Tandoori paste overnight, or a few hours before its time to cook.
2. Cook off the diced onions in the butter or ghee, until translucent and well cooked. A blended onion goes down better with the kiddies and gives you a super smooth sauce.
3. Crank the heat up and add the chicken thigh that's coated in the Tandoori paste. Sear quickly for 30 seconds on each side.
4. Turn back down to a medium heat and add the tomato paste and puree, the sugar, chipotle and a few grinds of the Whatevz Mum or Chipotle Lime seasoning to taste.
5. Once the tomato and chicken mixture starts to simmer, add the cream (use coconut cream for a dairy free substitute).
6. Stir to mix, and reduce gently for about 15 minutes until the chicken is tender and the sauce is thick and creamy.
7. Serve with rice and naan, and fresh coriander leaves if desired.



1181 Eruera Street, Rotorua

Ph +64 7 348 8818

open 7.00am - 9.00pm, 7 days a week

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