



- Tarka Dhal
- * 320g red lentils
 - * 1 onion
 - * salt
 - * 2tsp ground turmeric
 - * 2tsp ground coriander
 - * 6 cloves garlic
 - * 3 red hot chillies
 - * 2 scotch bonnet chillies
 - * 2 tsp cumin seeds
 - * 2 tsp mustard seeds
 - * 1 inch fresh ginger
 - * ghee or vegetable oil



£4.2 BILLION

IN SALES ARE GENERATED BY THE INDUSTRY ANNUALLY <

80%-90%

BRITISH CURRY-HOUSE OWNERS CAN TRACE THEIR ROOTS
BACK TO THE BANGLADESHI CITY OF SYLHET <

100,000

PEOPLE ARE EMPLOYED BY BRITISH CURRY HOUSES <



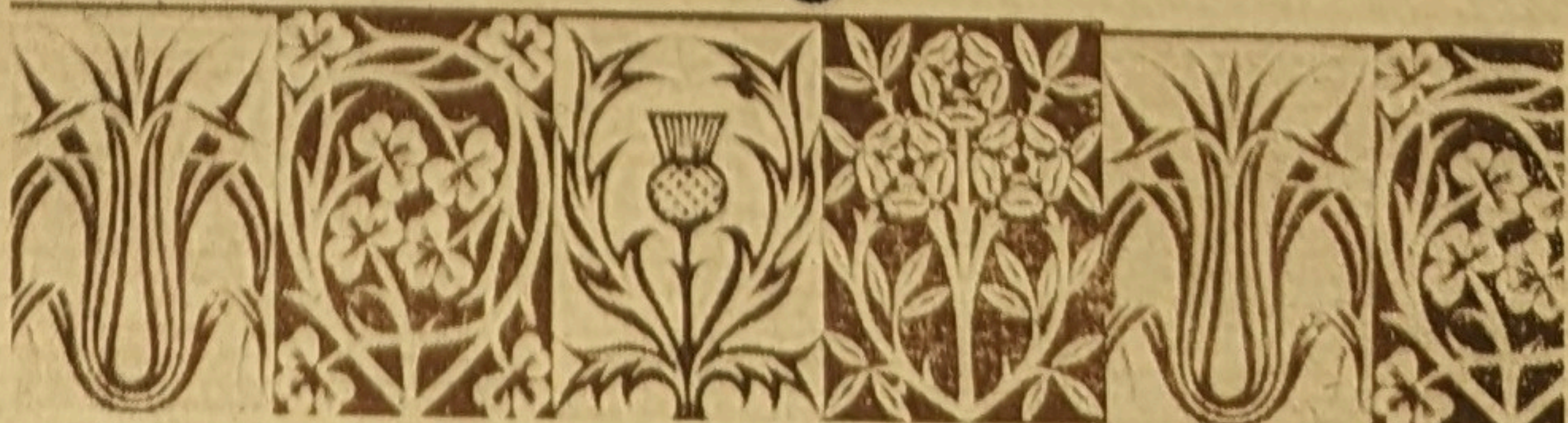
CURRY
EMPIRE 2



سلام



ACCOMPANYING SALAAMI PLAYLIST CREATED FOR PERFORMANCE
RESPONSE BY MICHAEL BARNES-WYNTERS AND EMMA DIAMOND
TO HETAIN PATEL'S EXHIBITION BAA'S HOUSE AT HUMBER STREET
GALLERY ON THURSDAY 08/06/2023



TEEF



EATING INDIA

WHILE WE CAN'T BE SURE HOW VICTORIA FELT ABOUT CURRIES, IT'S CLEAR THAT A LOVE FOR THE DISH (OR FOR AN ANGLICISED VERSION, ANYWAY) SPREAD THROUGH THE VICTORIAN ARISTOCRACY, FOLLOWED BY THE UPPER AND THEN MIDDLE CLASSES. RECIPE BOOKS DEDICATED TO CURRY, SUCH AS HENRIETTA HERVEY'S 1895, ANGLO-INDIAN COOKERY AT HOME, BECAME INCREASINGLY COMMON AND HIGHLIGHT BRITAIN'S GROWING OBSESSION WITH THE SUBCONTINENT.

BRITAIN'S INTEREST IN INDIA AND ITS CUISINE WAS LINKED TO A DETERMINATION TO HOLD ONTO WHAT MANY SAW AS THE EMPIRE'S 'JEWEL IN THE CROWN'

AS HISTORIAN UMA NARAYAN EXPLAINS, 'EATING CURRY WAS IN A SENSE EATING INDIA'. OR, IN THE WORDS OF HISTORIAN THOMAS PRASCH, 'WHAT BRITAIN CONQUERS, IT ALSO EATS.'

BRITAIN'S PENCHANT FOR 'EATING INDIA' IS STILL VERY MUCH ALIVE (THOUGH THE VAST MAJORITY OF CURRY CHEFS IN THE UK ACTUALLY HAVE BANGLADESHI HERITAGE). THE INDIAN TAKEAWAY IS ARGUABLY AS FAMILIAR TO BRITISH PALATES AS THE ROAST DINNER. SINCE THE 1940S ALONE, AROUND 12,000 CURRY HOUSES HAVE SPRUNG UP ACROSS THE UK.

BUT GROWING UP DURING THE 1970'S AND 80'S, THE BRITISH RACIST SLUR WOULD ALWAYS REFER TO THE SMELL OF THE SPICES AS A DEROGATORY ALONGSIDE THE 'P' WORD.

FOR QUEEN & COUNTRY

BRITISH RAJ

HEAVEN'S LIGHT

OUR GUIDE

