

British curry kings create a night of indulgence

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Organised by UK trade magazine, Curry Life – a team of British chefs will be showcasing their talent at the festival.



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Often voted as the UK's favourite food, the Indian curry gets a fresh flavour by top British chefs in its country of origin - India. As the Taste of Britain Curry Festival sets up a base at, ITC Maurya in New Delhi, Indian diners can relish their appetites by tucking into British curry.

Making his opening remarks at the Curry Festival, St. John Gould, Director of UK Trade Investment and Prosperity in India said:

Curry is a huge part of the cultural and culinary landscape of the UK, favoured by British people. There are more than 9,000 Indian restaurants in the UK; in fact London with its large number of Indian restaurants provides tough competition to big curry hubs in Mumbai and New Delhi. Curry in the UK can be both authentically Indian and innovatively British. This festival embodies the spirit of the affinity the UK and India have for each other's culture alongside our strong business links!

The team of chefs will be headed by Azadur Rahman, one of the most experienced and celebrated curry chefs in the UK. Chef Rahman, is the executive chef at the multi-award winning and iconic restaurant of London, the Red Fort. Chef Rahman and his team will produce a range of new delicacies giving a spicy twist to traditional British meals as well as favourites like Chicken Tikka Masala, Balti and Vindaloo. Dominic Chapman, another highly acclaimed British chef will also join Rahman and his team.

Keith Vaz, Chair of the Home Affairs Select Committee and Britain's longest serving Asian MP, said:

This festival illustrates the unique nature of the UK-India relationship and highlights the rich and diverse cultural make up of modern Britain. This festival, which I have attended in the past, is a wonderful way of showcasing the best of British chefs and their creations.

This festival creates an opportunity not only to showcase the best of British food but also help our chefs to bring fresh ideas to their own menus by working alongside the culinary masters of ITC Maurya.

Zubin Songadwala, General Manager of ITC Maurya said:

We are delighted to be hosting the Taste of Britain Curry Festival at the ITC Maurya, the flagship property of ITC hotels in India. ITC Maurya is home to some of India's best award winning restaurants. We endeavour to bring world-class cuisine experiences to guests, as part of our responsible luxury ethos. This event promises to be yet another gastronomic celebration of taste; coming together from two diverse cultures of Britain and India.

Further information

The participating chefs are Azadur Rahman from the Red Fort (Central London), Abul Monsur from Taj Cuisine (Chatham, Kent), Syed Zohorul Islam from the Capital Indian Restaurant (County Durham), Abbas Ahmed from the Chilli Lounge (Baldock, Herts) and Dominic Chapman from the Beehive, (Maidenhead, Berkshire).

Curry Life Magazine is acknowledged as the voice of the curry industry in Great Britain. It reaches to thousands of restaurants across the UK, with an estimated readership of over 100,000.

The Taste of Britain Curry Festival is a globetrotting event, which has been promoting the best of British cuisine for more than a decade including curry created by some of the UK's top chefs.

The festival has visited various countries in Europe, the Middle East and South East Asia in partnership with many leading hotel groups and airlines.

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