

# Shirley's



## JOLLOF PASTE RANGE

“The paste does 90% of the work, leaving you with the fun.  
Everyone can now cook Jollof Rice with ease when using  
Shirley's Jollof Paste”

NO MESS / NO STRESS / QUICK & EASY

Cooks Jollof Rice  
In 35mins

 shirleysjollofpaste

 shirleysjollofpaste



WWW.SHIRLEYSJOLLOFPASTE.COM



# Shirley's



## Cooking Tips

## Jollof Rice Step - By - Step Guide Using The Paste

- Can be cooked in the rice cooker, hob, gas, electric and multipurpose cooker.
- You can use all or half of the paste in the jar, using all of the paste will give you a rich flavoured Jollof Rice.
- You can add salt and pepper to taste if you desire.
- When using the rice cooker the rice mode will go of to warm at least 3 - 4 times before rice is cooked. When this happens stir rice each time or every 10 min, press the cook mode and continue as normal until rice is thoroughly cooked.
- The paste can be used to marinate, add to your stir - fry vegetables, noodles and soups. You can create stews, curry and pasta sauces, giving your dish a twist. Just add a tablespoon or more



Step 1: wash rice



Step 2: add paste



Step 3: mix paste in rice



Step 4: add water



Step 5: stir water and paste



Step 6: cover with foil and cook



Step 7: stir rice occasionally



Step 8: in 30 min rice is cooked



Ready to eat

### Different Rice Types Will Have Different Water Measurements (Guide Lines Only Below)

Jasmine 500g Rice = 450 ml water or 1 ½ mugs of water

Basmati 400g Rice = 450 ml water or 1 ½ mugs of water

Easy Cook 450g Rice = 450 ml water or 1 ½ mugs of water

For best results follow instructions and measurements

1 jar of jollof paste = 500g rice serving 4 - 5 people

2 jars of jollof paste = 1kg of rice serving 8 - 10 people

4 jars of jollof paste = 2 kg of rice serving 16 - 20 people

9 jars of jollof paste = 5kg of rice serving 40 - 45 people

Can be used on whole grains and seeds:  
Bulgur wheat, brown rice, couscous, wild  
rice and quinoa

