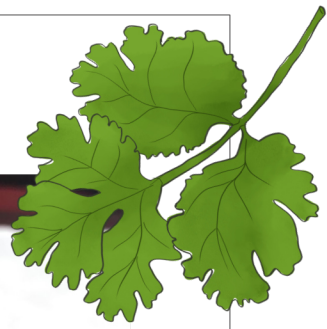


# Diana Downtown



In 2005 we immigrated to Canada to start a new life from the mountains of northern areas of Pakistan. With our values, determination, and zeal for life, we began to rebuild our lives, making Canada our new home. Diana came into our lives 7 years ago. We invested every penny we had into Diana and started on this new venture. Diana has been a kind soul to our family – embodying our love for food and people.

Diana provided us with an opportunity to embrace all that we were and all that we would become over time. Diana has seen various transformations which mirror the changes in our family, the local city of Guelph, as well as the evolving Canadian culture. From breakfast and homemade pies to award winning ethnic cuisine, we have all belonged to the story of Diana. We strive to combine the elements from Diana's beginnings with all that Diana Downtown is today- hearty comfort food inspired by a far away land and prepared with love.

It is not only our food and drink that makes us unique. You will see, taste and feel what makes us special. The people at Diana Downtown; from our guests, to our team also play a role in creating our atmosphere and identity. As you look around you will see the real Canada in all its' diversity. Our style and values are not only reflected in the artwork and music which decorate our space but they are represented by our staff and our Diana family.

Diana is a place of stories and happy moments. Over the years we have changed together and shared in good times, laughter, and joy. All of this experience has helped Diana Downtown grow and mature into an accomplished establishment.

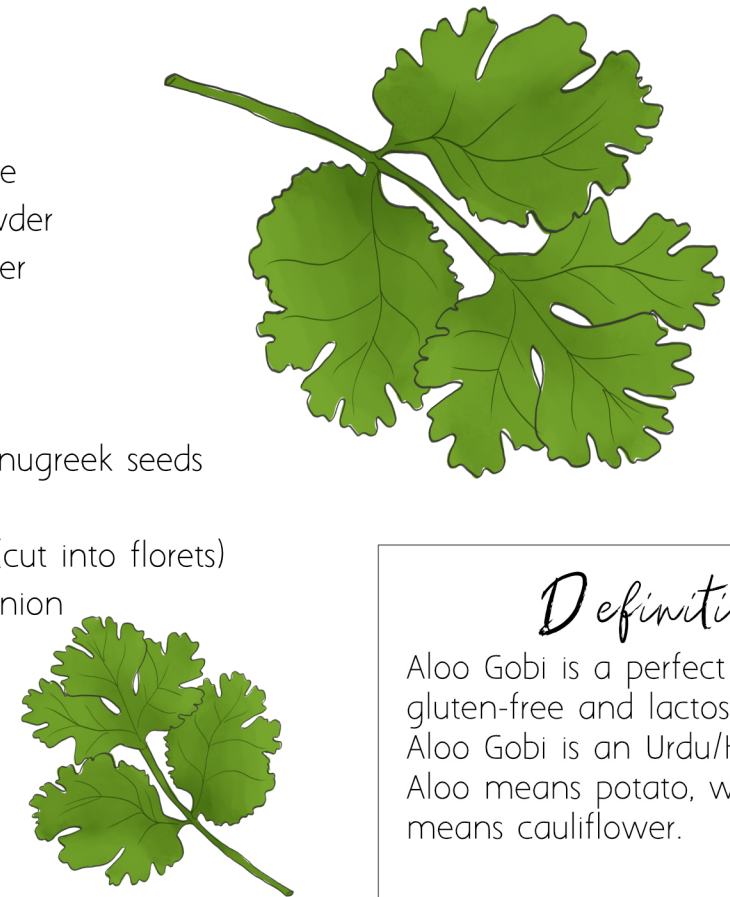
So we welcome you to be a part of our story, to share and be a part of Diana Downtown – a place that continues to live for celebrations, family and friendships, and of course for the love of food.



## Diana Downtown Style Aloo Gobi

### Ingredients

- 2 tbsp oil
- ½ tbsp turmeric spice
- ½ tbsp red chili powder
- 1 tbsp coriander power
- ½ garam masala
- 1 tbsp cumin seeds
- 1 tsp black pepper
- 1 tsp mustard and fenugreek seeds
- salt to taste
- Medium Cauliflower (cut into florets)
- 1 medium Spanish Onion
- 1 tbsp garlic paste
- 1 tbsp ginger paste
- 3 tomatoes
- 1 tbsp tomato paste
- chopped cilantro
- 2 potatoes



### Definition

Aloo Gobi is a perfect vegan, gluten-free and lactose-free curry. Aloo Gobi is an Urdu/Hindi Term. Aloo means potato, while Gobi means cauliflower.

### Method

1. In a wok or a large skillet over medium-high heat, heat up the oil and then add diced Spanish onion and cook until the onions are golden brown.
2. Add garlic and ginger paste and cook for one minute until fragrant.
3. Add all your dried spices (turmeric, red chili powder, coriander powder, garam masala, black pepper, cumin, mustard and fenugreek seeds) and thoroughly cook spices until fragrant.
4. Add salt to your taste
5. Add 3 small diced tomatoes and cook them until they are soft followed by the addition of tomato paste.
6. Add chunks of potato and cauliflower into the wok with 1 cup of water. Reduce heat to a low flame and cook with the lid on for about 15-20 mins until cauliflower and potatoes are tender.
7. Garnish with cilantro.
8. Serve it in a bowl with butter tandoori naan.
9. For spicy Aloo Gobi, add chopped green chilies and spices.

