



PRESS INFORMATION

ABOUT BIT SPICY

Bit Spicy was founded in 2011 by Andrew and Liz Anderson, a couple from Marden in Kent who together have spent many years perfecting the authentic taste of Far East cuisine.

Whether it's Indian, South East Asian, Mexican or Vegetarian, Bit Spicy enables customers to cook a superb restaurant-style curry at home with ease.

The Bit Spicy idea began after one of the couple's dinner parties where they invited a number of their friends over to sample a selection of their tasty curries, such as Chicken Vindaloo, Keema Peas and Venison Redang.

The inspiration came when both Andrew and Liz realised that everybody that they knew loved the many different styles and flavours of spicy foods such as Indian, Chinese and Mexican! Yet despite this shared passion for Eastern cuisine, it was only Andrew and Liz who actually prepared their mouth watering dishes from scratch, even down to dry-roasting their own spices and growing their own chillies!

Anybody that has made an ambitious attempt to cook a curry from scratch will already know that it takes time, not expertise as you may initially assume!

With Bit Spicy the work involved is minimal, but prior planning is essential for creating a flavoursome dish.

For this reason, Bit Spicy has produced a simple recipe to follow known as the 'Your Secret Sauce'- a concoction of onion ginger and garlic which acts as a foundation for a majority of Bit Spicy's delicious dishes, and uncovers the secret to great tasting restaurant style curries at home!

Having grown up in Singapore, Andrew has successfully re-created within the Bit Spicy South East Asian range, the most exquisite flavours memorable from his childhood, as well as a range of curries from India and dishes from Mexico.

Now all that is needed is the Bit Spicy speciality spice mix, alongside the most obvious of ingredients such as coconut milk, or a tin of tomatoes!