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INTRODUCTION

‘Hey! What would you like today?’

Standing at the front of the line, you’re ready to order. Your friends are behind you - one is holding a plate of Italian grilled octopus, the other a box of Thai chicken and rice. You opt for sizzling Korean soy noodles and veg. The owner promptly preps the dish - boiling, tossing, frying and drizzling right in front of you. The food goes from chopping board, to hot plate, to a steaming bowl of goodness in your hands in a matter of minutes. Your lunch is right here, and man it looks good.

In the past ten years, the culinary landscape of cities all over the world has been transformed by a new kind of street food purveyor: the gourmet food truck. Food trucks first rolled onto the scene in the US around the time of the last global financial crisis. (Many argue that the first of its form was renowned BBQ food truck Kogi (p140), based in Los Angeles.) It was an era when chefs were being laid off from traditional bricks-and-mortar restaurants, and, with no job but a lot of talent and ambition, decided to take matters into their own hands. Combined with a growing number of festivals and a trend for pop-up attractions, the market was ripe for entrepreneurial cooks to make their mark in nomadic kitchens.

Today food trucks can be found on city streets from London to La Paz. With their gourmet plates served at street prices - and with no booking or dress

code required - they cater to foodies who are more interested in taste than the formal trappings of restaurant life. Fun, local and affordable, they are also an easy way for urbanites to sample delicacies from the other side of the world and for visitors to get involved in a city’s food scene.

For this book we’ve persuaded some of the world’s most creative food truck chefs to share their recipes so that you can make them at home. From Indian-inspired paneer poutine to Lebanese spiced-chicken *msakhan*, the dishes feature everything from classics and family recipes to fusion concoctions inspired by travel experiences. Something they all have in common: they are very popular with a crowd.

Join us on a tour of the world’s tastiest food truck dishes. Traverse each continent from west to east stopping off at 80 different trucks along the way, meet the chefs, and take a slice of their culinary creativity away with you.

So what are you waiting for? Go on, truck in!

Christina Webb

SPICY KILLARY LAMB SAMOSAS

with plum & apple chutney

MISUNDERSTOOD HERON, KILLARY, IRELAND



Run by husband-and-wife duo Kim and Reinaldo, Misunderstood Heron is located on the picturesque shores of Killary Fjord in Connemara, along Ireland's famous Wild Atlantic Way. Originally from Chile, Reinaldo travelled to Ireland to work as a kayak safety instructor, where he met Kim. The pair fell in love, and it wasn't long before they set off travelling together, exploring India on a motorcycle, as well as Nepal, Sri Lanka and Chile. Upon returning to Ireland, they sourced an affordable food truck that gave them the chance to create new dishes, as well as old family favourites from both Chile and Ireland. Using the finest local produce, their fare includes fresh mussels straight from the fjord; parsley and coriander falafel boxes; and stuffed empanadas. One of their most popular dishes, spicy lamb samosas, was inspired by their travels around India, and uses Killary lamb from a nearby farm.

Follow them on

Instagram: @misunderstood_heron

Facebook: www.facebook.com/MisunderstoodHeron



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How to make it

MAKES 12 SNACK-SIZED SAMOSAS

Ingredients

½ tsp ground cumin
½ tsp coriander seeds
1 tsp turmeric powder
½ tsp cayenne pepper
1 tbs rapeseed oil
1 tsp mustard seeds
6 fresh curry leaves
1 large red onion, sliced
1½ garlic cloves, diced
1 habañero pepper, seeded & finely diced
250g (20oz) roasted lamb, chopped
125ml (4fl oz) boiling water
100g (3½oz) waxy potatoes, cooked al dente
4 filo pastry sheets
50g (1¾oz) butter, melted

For the chutney:

50ml (1¾fl oz) water
3 tbs soft brown sugar
¼ tsp ground cumin
1 plum, diced
1 medium red onion, cut into strips
1 medium cooking apple, diced
pinch of salt

Method

1. Place a large pan on a medium heat and dry-fry the cumin, coriander seeds, turmeric and cayenne for 2–3 minutes, until they release their aroma. Transfer to a plate.

2. Heat the oil over medium heat in the same pan, then add the mustard seeds and curry leaves. When the seeds begin to pop, add the onion, garlic and chilli, then the dry-fried spices. Cook for 10–15 minutes, until the onions have softened.

3. Add the lamb and heat through, then stir in the water and potatoes and set aside to cool.

4. Meanwhile, make the chutney. Put the water, sugar and cumin in a pan and heat until the sugar has dissolved. Add the plum, onion, apple and salt, stir to combine, and cook over low heat for about 20 minutes, stirring often, until the fruit has broken down and the liquid is thick. Transfer to a serving dish to cool.

5. Preheat the oven to 180°C (350°F).

6. Take one sheet of pastry (cover the remainder with a damp cloth) and, with the long edge facing you, brush the sheet lightly with melted butter. Cut the sheet horizontally into three sections.

7. Place 2 tbs of the filling on the left-hand edge of one of the strips and fold the top corner down over it. Flip the bottom left corner over to create a triangle. Continue folding until the end of the sheet, then place on a parchment-lined oven tray.

8. Repeat with the rest of the filo and filling.

9. Bake for 12–14 minutes until the samosas begin to go golden. Serve with the chutney.





SAN FRANCISCO LANGOUSTINE ROLL

HERMES' JOURNEY, A CORUÑA, SPAIN



Hermes Castro is a professional chef who worked in some of Spain's best restaurants for 13 years, including Michelin-starred Arzak in San Sebastián, before deciding to start his own food truck. His orange truck can be found in the northwestern coastal city of A Coruña, and at festivals and events throughout the region of Galicia. It offers classic street food, like filled baguettes and burgers, but with a gourmet twist, featuring quality ingredients such as fresh seafood from the nearby Atlantic Ocean. In 2018, the truck was awarded the second prize for Spain's best food truck at the Campeonato de España de Food Truck event. Their offerings include bratwurst sausage in a sesame bun, topped with pear chutney and yoghurt sauce; and chicken and goat's cheese in dark German bread, smothered in a spicy Thai-style sauce. Their most popular item? The San Francisco langoustine roll.

Follow them on

Instagram: @hermesjourney1

Facebook: www.facebook.com/hermesjourney

How to make it

SERVES 4

Ingredients

4 langoustines
4 brioche buns
30g (1¼oz) feta cheese
handful of microleaves

For the sauce:

1 red pepper, seeded & finely chopped
4 garlic cloves, finely chopped
4 tbs olive oil
5 tbs ketchup
2 tbs fried tomatoes
½ tsp jalapeño Tabasco sauce
½ tsp smoked chipotle Tabasco sauce

Method

1. Preheat oven to 100°C (212°F).

2. For the sauce, combine the pepper, garlic and olive oil in a roasting tray and cook for 30 minutes.

3. Add the rest of the sauce ingredients, reduce the oven temperature to 65°C (150°F), then place the langoustines in the sauce and cook for 1 hour.

4. When the sauce and langoustines are cooked, split and toast the brioche buns and spread with some sauce.

5. Peel the langoustines and put one in each bun, top with some feta cubes and microleaves and close the lid of the bun, adding more sauce if you like.

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