



Win Your Jollof Wars with these

5 Delicious Recipes

THE GINO JOLLOF COOKBOOK



Ghana Jollof Starts Here





Assorted Jollof

Prep Time: 20 minutes

Cook Time: 35 minutes

Servings: 4

Assorted Jollof is for the Jollof lovers who want a bit of everything. Enhanced with succulent assortment of proteins with the rich, flavourful base of Gino Jollof Mix, delivering a delicious medley in every bite.

Ingredients

2 cups - long-grain rice (**rinsed**)

1/2 cup - cut sausages

1/2 cup - fried gizzard

1/2 cup - fried chicken breast

1/2 cup - mixed vegetables

2 packets - Gino Jollof Mix

2 cups - chicken stock

3 tbsp - vegetable oil

Fresh parsley (**for garnish**)

Steps

1. Heat oil in a large pot and add the Gino Jollof Mix. Sauté for 3-4 minutes until fragrant.
2. Add the rice and stir, coating the rice with the mixture.
3. Pour in the chicken stock, cover, and cook on low heat for 20-25 minutes, stirring occasionally.
4. In a separate pan, fry sausages, then add fried chicken breast and gizzards.
5. Add the mixed vegetables, stirring gently.
6. Add rice and stir gently. Cover and allow to steam.
7. Serve and enjoy.

Tip

For a more intense flavour, let the proteins simmer in the Jollof mix for a few minutes before adding the rice.





Coconut Milk Jollof

Prep Time: 10 minutes

Cook Time: 25 minutes

Servings: 4

Coconut Milk Jollof is the creamy, dreamy twist on a classic Jollof. The rich coconut flavour balances perfectly with the spiced Gino Jollof Mix base, creating a comforting dish for adventurous cooks.

Ingredients

2 cups - long-grain rice (**rinsed**)

1 can - coconut milk (**400ml**)

2 packets - Gino Jollof Mix

2 cups - chicken or vegetable stock

3 tbsp - coconut oil

Fresh coriander (**for garnish**)

Steps

1. Heat coconut oil in a large pot. Add the Gino Jollof Mix and sauté for 3-4 minutes.
2. Add the rice and stir well, followed by the coconut milk and stock.
3. Cover the pot and reduce the heat. Let the rice cook for 20-25 minutes, stirring occasionally until fully cooked.
4. Once the rice is done, allow it to steam for another 5 minutes before fluffing with a fork.
5. Garnish with fresh coriander.



Tip

Don't overdo the stirring!
For perfectly fluffy Jollof,
stir at 5-7 mins intervals
and let the rice steam in
peace.



Beef & Taalia Jollof

Prep Time: 15 minutes

Cook Time: 40 minutes

Servings: 4

A playful twist on the traditional Jollof, incorporating Taalia (Spaghetti) with rice. The tender beef, cooked with the rich Gino Jollof Mix, combines with golden-brown Taalia to create a unique Jollof dish.

Ingredients

2 cups – long-grain rice (**rinsed**)

1 cup – Spaghetti

4 tbsp – vegetable oil

(**for frying the spaghetti**)

2 packets – Gino Jollof Mix

4 cups – water

(**for boiling the rice and spaghetti**)

1 lb (450g) – beef, cut into small pieces

(**e.g: beef stew or minced beef**)

1 tsp – salt (**to taste**)

1/2 tsp – ground black pepper
(**optional, for extra seasoning**)

1 – onion, finely chopped
(**optional, for garnish**)

Fresh herbs

(**optional, for garnish**)

2-3 – cloves garlic, minced
(**optional, for added flavour**)

1 tsp – ginger, grated
(**optional, for added flavor**)

Steps

1. In a pot, heat 1 tablespoon of vegetable oil over medium heat.
2. Add the beef pieces and brown them for about 5-7 minutes.
3. Add minced garlic and grated ginger, cooking for another minute until fragrant.
4. Season with salt and pepper to taste.
5. Add the Gino Jollof Mix to the pot with the beef. Fry for a good 5 minutes to release the flavours.
6. Once boiling, add the 2 cups of rice and stir to combine.
7. Lower the heat, cover, and let it simmer for about 15-20 minutes, stirring occasionally to prevent sticking, until the rice is cooked and the liquid is absorbed.
8. In a separate pan, heat 2 tablespoons of vegetable oil over medium heat.
9. Add the spaghetti and fry, stirring frequently, until it turns golden brown (about 2-3 minutes). Be careful not to burn it.
10. Remove from heat and set aside.
11. Once the Jollof rice is cooked, gently fold in the fried spaghetti, mixing it well with the beef and Jollof rice.
12. Let the mixture cook for another 2-3 minutes, allowing the flavours to meld.
13. Optionally, sauté chopped onions in oil and sprinkle them on top of the dish for garnish.
14. Garnish with fresh herbs (optional) and serve hot.



Tip For extra depth of flavour and colour of the taalia, brown it in a hot pan before adding it to your Jollof.



Vegetable Jollof

Prep Time: 10 minutes

Cook Time: 30 minutes

Servings: 4

Who says Jollof can't be healthy and vibrant? This Vegetable Jollof uses Gino Jollof Mix as a base to bring bold flavour to a mix of fresh, colourful vegetables for a nutritious, veggie-based twist.

Ingredients

2 cups - long-grain rice (**rinsed**)

1 cup - mixed vegetables (**carrots, peas, green beans, corn**)

2 packets - Gino Jollof Mix

2 cups - vegetable stock

3 tbsp - vegetable oil

Fresh parsley (**for garnish**)

Salt or stock cube (**to season**)

Steps

1. Heat vegetable oil in a large pot and add the Gino Jollof Mix. Sauté for 3-4 minutes.
2. Stir in the rice and add the vegetable stock. Cover and cook for 20-25 minutes.
3. In the last 10 minutes of cooking, add the mixed vegetables. Stir to combine.
4. Once the rice is cooked, allow it to steam for another 5 minutes before serving.
5. Garnish with parsley.



Tip

Add the vegetables in the last few minutes of cooking to keep their colours vibrant and their texture crisp.



Spicy Goat Jollof

Prep Time: 30 minutes

Cook Time: 20 minutes

Servings: 3

Turn up the heat! Spicy Goat Jollof brings the fire with tender, spice marinated goat with the kind of spice that will make you break a sweat—but trust us, it is worth it! It is the dish that says, If you can't handle the heat, step out of the kitchen!

Ingredients

2 cups - long-grain rice (**rinsed**)

2 packets - Gino Jollof Mix

1 cup - goat stock

3 tbsp - oil

1 Kilo - fried goat

1/2 cup - blended pepper and onions

Spring onions and chilli pepper (**for garnish**)

Salt/seasoning cube - to taste

Steps

1. Heat oil in a large pot and add the Gino Jollof Mix. Sauté for 3-4 minutes.
2. Stir in the rinsed rice and pour in the stock. Mix well.
3. Cover and reduce the heat. Let the rice cook for 15-20 minutes, or until all the liquid is absorbed.
4. Once cooked, set aside and prepare the fried goat.
5. In a frying pan add pepper blend on medium heat.
6. Add fried goat and season to taste.
7. Allow the sauce coat the goat evenly. Allow to cook for 5 mins then set aside.
8. Serve with Jollof rice.
9. Garnish with fresh spring onions and chilli pepper.



Tip

To make your goat meat even juicier, cook it low and slow in the Gino Jollof Mix and spices before mixing in the rice. It'll keep the meat tender and loaded with flavour!



Congratulations Jollof Master!

Your Jollof Journey Is Complete.
Remember, every great
Jollof journey starts with



Gino



truly cares