

# Product Specification Sheet – Curry Flavours Spice Mix

**Title** Beef Vindaloo Spice Mix

**Level** Hot 

## Overview: -

Vindaloo is an Indian curry dish popular in the region of Goa. The cuisine also includes a variation of the dish. It is known globally in its British, Australian and Asian form as a staple of curry house and Indian restaurant menus. Often regarded as a fiery, spicy dish, even though it is not necessarily the spiciest dish available. A "vindaloo", a standard element of Goan cuisine derived from the Portuguese carne de vinha d'alhos (literally "meat in garlic wine marinade"), is a dish of meat marinated in wine and garlic. The basic structure of the Portuguese dish was the Portuguese sailor's "preserved" raw ingredients, packed in wooden barrels of alternate layers of beef and garlic, and soaked in wine. This was "Indianized" by the local Goan cooks with the substitution of palm vinegar for the red wine, and the addition of dried red chili peppers with additional spices. A great blend for the spice lovers

Also, pairs with Vegetables, Seafood, Lamb, Cottage Cheese & Potatoes.

<b>What you'll need</b>	Diced Beef Diced Potatoes- Med. Diced Chunks (Optional)
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## **Instructions to Prepare**

See Quantities as per below table.

1. Add Oil,
2. Add the beef and diced potatoes and panfry to partially cook off. Cover the pan to retain the juices
3. Add Water, and bring to boil, cover the pan to retain the juices
4. Finally add the spice mix and simmer on low heat
5. Beef Vindaloo is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	120ml	1.2 Ltr
Water	600ml	6 Ltr's
Diced Beef Pieces	1 Kg	10 Kg
Potatoes -Diced Medium	200 grams	2 Kg
Spice Mix	100 grams	1 kg
Cook Loss	5%	5%
Total Yield	1.8 Kg	16 Kg

Pack	Retail Pack	Food Service Pack
Weight	100 grams	1 kg
Price per pack		
Serves	8 serves	80 serves
Yield	1.75 kg	17.5 kg
Barcode	9348630001389	9348630002386

- Hint:-**
1. Garnishing with Coriander leaves and Ginger juliennes or fresh chillies
  2. Serve with a dollop of yoghurt to reduce the heat (optional)
  3. Add a dollop of Butter while cooking for a better taste

**Ingredients:** Dehydrated vegetables (tomato, garlic, onion), maltodextrin (maize), sugars, spices (fenugreek, ginger, cardamom, cloves, coriander, cumin, turmeric, nutmeg, cinnamon, pimento, cassia, fennel, pepper) Thickener (1422), salt, acidity regulator (330), colour (160c, 150a), canola oil, spice extract

**Allergens:** -

### Nutritional Information

	Per 100 grams
Energy	1317kj
Protein	5.5g
Fat, total	2.4g
Fat, saturated	0.4g
Carbohydrates	64.1g
Sugars	13.6g
Dietary Fibre	5.7g
Sodium	5196mg



### Food Safety System in place



### Bain- Marie Stable

Held Covered For no More Than 4 Hours



### Freeze-Thaw Stable

Thawed under 0-5°C Chilled Conditions



### Cook Chill Stable

When Prepared As Per Directions, Chilled



Below 0-5°C, then reheated

### Nut free Range



### Our Details

#### Curry Flavours

12 Jusfrute Drive

West Gosford NSW 2250

Email [admin@curryflavours.com.au](mailto:admin@curryflavours.com.au)

Website [www.curryflavours.com.au](http://www.curryflavours.com.au)

Phone: 1300 2 CURRY (1300 2 28779)

### Storage

For Maximum Freshness, Store In A Cool Dry Place