

Product Specification Sheet – Curry Flavours Spice Mix

Title Chicken Chettinad Curry Spice Mix

Level Hot 

Overview: -

Chicken Chettinad is a classic Indian recipe, from the cuisine of Chettinad in Tamilnadu, Madras. It consists of chicken marinated in spices, turmeric and a paste of red chillies, kalpasi, coconut, poppy seeds, coriander seeds, cumin seeds, fennel seeds, black pepper, onions, garlic and ginger. It is served hot and garnished with coriander leaves and sliced chillies. This is usually the spiciest chicken preparations of any chicken recipes.

This is not one for the light hearted though!

Also, pairs with Beef, Vegetables, Seafood & Lamb

What you'll need	Diced Chicken Coconut Cream
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Instructions to Prepare

See Quantities as per below table.

1. Add oil and water, then add the diced chicken to partially cook off. Cover the pan to retain the juices
2. Add the spice mix, stir well
3. Add the coconut cream
4. Simmer on low heat till sauce thickens up
5. Chicken Chettinad is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	700ml	7 Ltr's
Diced Chicken	1 Kg	10 Kg
Spice Mix	100 grams	1 kg
Coconut Cream	150 ml	1.5 Ltr's
Cook Loss	5%	5%
Total Yield	1.8 Kg	18 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	9348630001273	9348630002270

Hint:- 1. Garnishing with Coriander leaves and Ginger juliennes

2. Use breast meat for a healthier option (traditionally made with thigh fillets)

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), coconut, sugar, bay leaves, canola oil, spice extract, colours (150a, 160c)

Allergens: -

Nutritional Information

	Per 100 grams
Energy	1485kj
Protein	6.1g
Fat, total	7.3g
Fat, saturated	5.0g
Carbohydrates	61.3g
Sugars	18.6g
Dietary Fibre	8.1g
Sodium	3603mg



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

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Storage

For Maximum Freshness, Store In A Cool Dry Place