

Product Specification Sheet – Curry Flavours Spice Mix

Title Chicken Penang Curry Spice Mix

Level Mild



Overview: -

Penang curry also spelled Phanaeng is a type of red Thai curry that is thick, salty and sweet, with a nutty peanut flavour.

The curry blend is made with dried chili peppers, galangal, lemongrass, kaffir lime zest, coriander root, coriander seeds, cumin seeds, garlic, shallot, salt and is peanut free. It typically contains thick coconut milk, and has very little other liquids added

Also, pairs with Beef, Tofu, Seafood & Lamb

What you'll need	Diced Chicken Peanuts Coconut Milk
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Instructions to Prepare

See Quantities as per below table.

1. Add Oil and light fry the peanuts, also add a pinch of salt here in the peanuts, Keep aside
2. In a separate pan add the water and the diced chicken pieces to partially cook off. Cover the pan to retain the juices
3. Add the spice mix and stir well
4. Finally add the coconut milk and peanuts and simmer off. Simmer on low heat.
5. Chicken Penang is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	300ml	3 Ltr's
Diced Chicken	1 Kg	10 Kg
Peanuts	100 grams	1 Kg
Spice Mix	100 grams	1 kg
Coconut Milk	200ml	2 Ltr's
Cook Loss	5%	5%
Total Yield	1.6 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	9348630001488	9348630002485

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

2. 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), canola oil, spice extract, colours (150a, 160c)

Allergens: -

Nutritional Information

	Per 100 grams
Energy	1332kj
Protein	5.3g
Fat, total	2.5g
Fat, saturated	0.4g
Carbohydrates	64.3g
Sugars	9.9g
Dietary Fibre	6.9g
Sodium	2532mg



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