

Product Specification Sheet – Curry Flavours Spice Mix

Title Pork Jungle Curry Spice Mix

Level Medium 

Overview: -

Pork Jungle Curry also known as Kaeng pa is a variety of Thai curry from the forested areas of Thailand. Unlike many other Thai curries, traditional pork jungle curry usually contains no coconut milk, as coconuts are not naturally found in the jungles in the northern part of the country. This quality makes it more suitable for people on low saturated fat diets. Jungle curry is a spicy and watery curry that has a distinctive full taste. Ingredients usually include: kaffir lime peel and leaves, lemongrass, green pepper corns, galangal, garlic, peas, eggplant and chilli.

Also, pairs with Beef, Vegetables, Seafood & Lamb

What you'll need	Diced Pork Green Peas / Eggplants (Any vegetables you desire)
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Instructions to Prepare

See Quantities as per below table.

1. Add Oil and Water followed by the diced pork pieces and bring to boil, now add diced vegetables of your choice (you can precook the pork however you like to add straight into the curry) – Cover pot to retain the juices
2. Add spice mix and stir well, Simmer on low heat till tender
3. Pork Jungle curry is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	700ml	7 Ltr's
Diced Pork Pieces	1 Kg	10 Kg
Diced Vegetables	300 grams	3 Kg
Spice Mix	100 grams	1 kg
Cook Loss	5%	5%
Total Yield	2 Kg	20 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	9348630001457	9348630002454

Hint:- 1. Add a dollop of butter for a better taste
2. Garnishing with Coriander leaves and ginger

Ingredients: - Dehydrated vegetables (tomato, garlic, red bell peppers, onion), maltodextrin (maize), sugars, spices (fenugreek, ginger, cardamom, cloves, coriander, cumin, turmeric, thickener (1422), rice flour, cilantro, salt, acidity regulator (330), colour (160c), canola oil, flavour (milk)

Allergens: - Milk

Nutritional Information

	Per 100 grams
Energy	1309kj
Protein	4.6g
Fat, total	1.8g
Fat, saturated	0.3g
Carbohydrates	66.3g
Sugars	24.0g
Dietary Fibre	4.9g
Sodium	1980mg



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