

Product Specification Sheet – Curry Flavours Spice Mix

Title Rendang Beef Curry Spice Mix

Level Medium 

Overview: -

Rendang is a spicy beef dish which originated from Indonesia, especially the ethnic group of Minangkabau people, and is now commonly served across the country. One of the characteristic foods of Minangkabau culture, it is served at ceremonial occasions and to honour guests. Rendang is also served among the Malay community. Rendang is traditionally prepared during festive occasions such as traditional ceremonies, wedding feasts and Hari Raya.

Although culinary experts often describe rendang as a curry, rendang is usually not considered as such in Indonesia since it is richer and contains less liquid than is normal for Indonesian curries. In 2018, rendang is officially recognised as one of 5 national dishes of Indonesia. Truly a rich chunky beef favourite

Also, pairs with Chicken, Vegetables, Seafood & Lamb

What you'll need	Diced Beef Pumpkins (Optional) Coconut Milk
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Instructions to Prepare

See Quantities as per below table.

1. Add Oil and Water,
2. Add diced beef and pumpkin pieces and bring to boil on low heat to make sure meat cooks through (You can precook the beef and just add into curry)
3. Add spice mix and stir well
4. Finally add the coconut milk and Simmer on low heat till done.
5. Rendang curry is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	70ml	700 ml
Water	400ml	4 Ltr's
Diced Chicken Pieces	1 Kg	10 Kg
Spice Mix	100 grams	1 kg
Pumpkin (Diced – 20x20mm cubed)	300 grams	3 Kg
Coconut Milk	150 grams	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	9348630001495	9348630002492

Hint:- 1. Garnishing with Coriander leaves and ginger

Ingredients: - Dehydrated vegetables (garlic, onion), maltodextrin (maize), sugars, spices (galangal, ginger, cardamom, cloves, coriander, cumin, turmeric, thickener (1422), hydrolysed vegetable protein (maize), rice flour, cilantro, salt, acidity regulator (330), colour (150a, 160c) yeast extract, canola oil, herb extract, vegetable extract

Allergens: -

Nutritional Information

	Per 100 grams
Energy	1342kj
Protein	6.5g
Fat, total	1.7g
Fat, saturated	0.5g
Carbohydrates	66.1g
Sugars	24.4g
Dietary Fibre	5.7g
Sodium	5303mg



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