

Product Specification Sheet – Curry Flavours Spice Mix

Title Thai Green Chicken Curry Spice Mix

Level Medium 

Overview: - Thai Green Chicken curry, literally means sweet green curry. It is a central Thai variety of curry. The name "green" curry derives from the colour of the dish, which comes from green chillies. As this is a Thai curry based on coconut milk and fresh green chillies. The curry is not necessarily sweeter than other Thai curries but, although the spiciness varies, it tends to be more pungent than the milder red curries. Green curry was invented during the reign of King Rama 6 or Rama 7, between the years 1908-1926. Apart from a main protein, the dish consists of coconut milk and other green or whitish vegetables. The consistency of its sauce varies with the amount of coconut milk used. Green curry blend is traditionally made by pounding in a mortar green chilli, shallots, garlic, galangal, lemongrass, kaffir lime peel, cilantro roots (coriander), and cumin seeds and white peppercorns then carefully roasting them to perfection

Also, pairs with Beef, Vegetables, Seafood & Lamb

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

See Quantities as per below table.

1. Add Oil and Water,
2. Add chicken pieces and bring to boil, now add the green beans
3. Add spice mix and stir well
4. Finally add the coconut milk and simmer on low heat till done.
5. Thai Green 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
Green Beans	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	9348630001471	9348630002478

Hint:- 1. Use breast fillets for a healthier option, traditionally made with thigh fillets

2. Garnishing with Coriander leaves and ginger

Ingredients: - Dehydrated vegetables (tomato, garlic, red bell peppers, onion), maltodextrin (maize), sugars, spices (galangal, ginger, cardamom, cloves, coriander, cumin, turmeric, thickener (1422), hydrolysed vegetable protein (soy), rice flour, cilantro, salt, acidity regulator (330), colour (100) vegetable extract, mustard flour, herbs, fruit oil (lime)

Allergens: - Soy

Nutritional Information

	Per 100 grams
Energy	1301kj
Protein	5.3g
Fat, total	1.1g
Fat, saturated	0.4g
Carbohydrates	68.0g
Sugars	34.4g
Dietary Fibre	1.9g
Sodium	5302mg



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