

Product Specification Sheet – Curry Flavours Spice Mix

Title Thai Red Chicken Curry Spice Mix

Level Medium 

Overview: -

Thai Red chicken curry is a popular Thai dish consisting of red curry paste cooked in coconut milk with diced chicken. The base for the Thai red curry is traditionally made and blended carefully to release the flavours. The red colouring is derived from dry red spur chillies. The main ingredients include (dried) red chili peppers, garlic, shallots, galangal, salt, kaffir lime leaves, coriander root, coriander seeds, cumin seeds, peppercorns and lemongrass.

This dish normally has a soup-like consistency and is served in a bowl and eaten with steamed rice. Our versions don't have shrimp to make sure Vegetarians aren't left out to try this wonderful delicious coconut dish

Also, pairs with Beef, Vegetables, Seafood & Lamb

What you'll need	Diced Chicken Broccoli (Or any vegetables you desire) 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
3. Add all the broccoli/vegetables and simmer
4. Add spice mix and stir well
5. Finally add the coconut milk and Simmer on low heat till done.
6. Thai Red 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
Broccoli (Or any vegetables you desire)	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	9348630001464	9348630002461

Hint:- 1. Traditionally made with thigh fillets or chicken on the bone

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 proteins (maize, soy), rice flour, cilantro, salt, acidity regulator (330), colour (160c, 162), mineral salt (341) canola oil, fermented red rice, herbs (kaffir lime leaves, lemongrass)

Allergens: - Soy

Nutritional Information

	Per 100 grams
Energy	1336kj
Protein	4.9g
Fat, total	1.7g
Fat, saturated	0.5g
Carbohydrates	68.3g
Sugars	34.3g
Dietary Fibre	2.3g
Sodium	5352mg



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