

# Product Specification Sheet – Curry Flavours Spice Mix

**Title** Thai Vegetable Curry Spice Mix

**Level** Medium 

## Overview: -

This curry is milder and often less oily than other Thai curries. Like "curry rice" in Japan and Korea, and a variety of mild Chinese "curry" dishes, it is the result of the influence of British naval cuisine, disseminated across Asia in the late 19th and early 20th centuries due to British military presence. This curry, while rich in dried spices, contains relatively little chilli heat, hence its popularity on menus outside Thailand. It originally incorporated the quintessential Anglo-Indian invention, curry powder, into the traditional curry paste (chillies, garlic, shallots, lemongrass, cilantro roots, galangal). The primary spices in kaeng kari are cumin, coriander, turmeric, fenugreek, garlic, salt, bay leaf, cayenne pepper, ginger, mace and cinnamon.

Also, pairs with Crabs, lobsters, Lamb, Cottage Cheese & Potatoes.

<b>What you'll need</b>	Mixed Seasonal Vegetables Coconut Milk
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## Instructions to Prepare

See Quantities as per below table.

1. In a pot, boil all the vegetables and strain – add a pinch of salt while vegies are boiling. Keep aside
2. In another pot add the oil and water, add spice mix and simmer, after this add in the mix vegetables
3. Finally add the coconut milk and simmer on low heat
4. Thai Veg Curry is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	500ml	5 Ltr's
Diced Seasonal Vegetables	1 Kg	10 Kg
Coconut Milk	150 grams	1.5 Ltr's
Spice Mix	100 grams	1 kg
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	9348630001419	9348630002416

## Hint:-

1. Add a dollop of Butter while cooking for a better taste
2. Garnishing with Coriander leaves and coconut pieces/desiccated coconut

**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, coconut, mustard seeds, palm sugar, acidity regulator (330), colour (160c, 150a), flavour, canola oil

**Allergens:** -

### Nutritional Information

	Per 100 grams
Energy	1523kj
Protein	6.1g
Fat, total	8.0g
Fat, saturated	4.9g
Carbohydrates	62.8g
Sugars	9.9g
Dietary Fibre	7.1g
Sodium	3660mg



### 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

#### Curry Flavours

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### Storage

For Maximum Freshness, Store In A Cool Dry Place