

# Product Specification Sheet – Curry Flavours Spice Mix

**Title** Thai Yellow Chicken Curry Spice Mix

**Level** Mild



**Overview: -** Yellow curry is one of three major kinds of Thai curries that are commonly found in Thai restaurants in the West. 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 less chilli, hence its popularity on menus outside Thailand. It originally incorporated the quintessential Anglo-Indian invention, curry powder, into the traditional curry paste. The primary spices are cumin, coriander, turmeric, fenugreek, garlic, salt, bay leaf, lemongrass, cayenne pepper, ginger, mace and cinnamon. Sometimes a touch of Palm Sugar or a similar sweetener will be added, depending on the sweetness of the coconut milk.

Also, pairs with Duck, Tofu & Shrimp

<b>What you'll need</b>	Diced Chicken Coconut Milk Potatoes (Diced 20x20mm)
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## Instructions to Prepare

See Quantities as per below table.

1. Add Oil,
2. Add the diced Chicken and potato pieces and panfry to partially cook off. Add water and cover the pan to retain the juices (you may also precook the potatoes. Deep fried potatoes are also a great taste booster in this dish)
3. After bringing to boil, add the spice mix and stir well
4. Finally add the coconut milk and simmer on low heat
5. Thai Yellow Chicken Curry is ready to serve

Spice Mix	100grams	1kg
Cooking Oil	100ml	1 Ltr
Water	700ml	7 Ltr's
Diced Chicken	1 Kg	10 Kg
Potatoes (Diced 20x20mm)	300 grams	3 Kg
Coconut Milk	150 grams	1.5 Ltr's
Spice Mix	100 grams	1 kg
Cook Loss	5%	5%
Total Yield	2.1 Kg	21 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	9348630001631	9348630002638

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

**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, 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