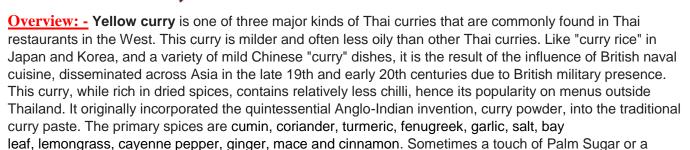
# **Product Specification Sheet – Curry Flavours Spice Mix**

Title Thai Yellow Chicken Curry Spice Mix

Level Mild



#### Also, pairs with Duck, Tofu & Shrimp

What you'll need	Diced Chicken
	Coconut Milk
	Potatoes (Diced 20x20mm)

similar sweetener will be added, depending on the sweetness of the coconut milk.

#### **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	<b>21</b> 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	<mark>9348630002638</mark>

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



# **Our Details**

# **Curry Flavours**

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#### **Nut free Range**



**Storage** 

For Maximum Freshness, Store In A Cool Dry Place